



## Christian Drouin Selection

Calvados / France  
70 cl, 40% vol.



The "Selection" refers to the best part of the distillate which is then singled out for maturation in sherry oak casks, creating a mellow, rich, dry and relaxing drink. Recommended to those who appreciate Calvados as a long drink at aperitif time, it is also well suited to the preparation of cocktails, and for gourmet recipes.



## Christian Drouin VSOP

Calvados / France  
70 cl, 40% vol.



Double distilled, aged in small 225 litre former wine casks. Light amber colour. The nose offers a subtle blend of sweet cider, baked apples, gingerbread, vanilla and cinnamon hint evolving towards almond and bee wax fragrances. On the palate this calvados is supple and generous with Tarte Tating flavours and a fruity apple finish.



## Christian Drouin XO

Calvados / France  
70 cl, 40% vol.



Golden colour. Double distilled, aged in small oak casks, this Calvados offers a harmonious nose mixing baked apples, almond and spice hints. The mouth is supple, soft and well developed. Fruity at first it evolves.



## Christian Drouin Pomme Prisonnière

Calvados / France  
100 cl, 40% vol.



The first "Pomme Prisonnière" was marketed by Christian Drouin in 1981. By chance, just a few miles from the distillery, he had come across a fruit grower, Didier Alleaume, whose family had kept alive through four generations the tradition of imprisoning pears in carafes for the pleasure of a few privileged people.



## Christian Drouin Pommeau de Normandie

Calvados / France  
70 cl, 40% vol.



Pommeau is obtained by blending Calvados with cider-apple juice. The cider-apple juice (the must) is mixed before fermentation with Calvados in the proportion 3/4 must to 1/4 Calvados of 65°. The essential mellowness is the result of ageing in oak casks.



## Christian Drouin Le Gin

Calvados / France  
70 cl, 40% vol.



The distillate comes from more than 30 different cider apple varieties. Bitter, bitter-sweet, sweet and tart varieties are all represented, forming a rich, complex aromatic palette. The best way to appreciate the subtlety and delicacy of its savours is to be drunk straight or with ice.



## Christian Drouin Le Gin Carmina

Calvados / France  
70 cl, 40% vol.



Calvados Christian Drouin keeps exploring new flavour associations. After launching Le Gin de Christian Drouin in 2015, Guillaume Drouin signs a new blend devoted to red berries.



## Christian Drouin La Blanche

Calvados / France  
70 cl, 40% vol.



This apple brandy made from the distillation of cider obtained from the very best varieties of apples is deep-rooted in the tradition of Normandy where people are used to tasting the apple brandy as it comes out of the still to better appreciate its fresh apple aromas.