

Calvados Christian Drouin



Presentation

The elegance of an old calvados

Produced in the Pays d'Auge from bitter, bitter-sweet, sweet and sharp cider apples by double distillation in copper stills, XO is aged in small previously-used casks, including some former wine casks. The blend also contains some spirits aged in former fortified wine casks and brandy casks, adding further sweetness and complexity.

Dense, rich, with notes of baked apples and tarte tatin, the nose evolves towards a subtle rancio.

Awards

Score 90+, Gilbert & Gaillard International Challenge, 2019

Gold Medal, San Francisco World Spirit Competition (USA), 2019

Silver Medal, Concours Agricole de Paris, 2018, (France)

Bronze Medal, Cambremer, 2018, (France)

5 stars, Bevx.com 2017 (USA)

Silver Medal, Cathay Pacific Hong Kong International Wine & Spirits Competition 2016 (Hong Kong)

Double Gold Medal, 10th annual judging of craft spirits by the American Distilling Institute 2016 (USA)

Best of Category, 10th annual judging of craft spirits by the American Distilling Institute 2016 (USA)

98/100, « Extraordinary, ultimate recommendation", Ultimate Spirits Challenge 2016 (USA)

Silver Medal, Vinalies Internationales 2015

Silver Gilt Medal, Vimoutiers 2015 (France)

94/100, « Excellent, Highly Recommended, Ultimate Spirits Challenge 2015 (USA)

Award of Excellence, Saint Hilaire du Harcouet's contest 2015 (France)

Silver Medal San Francisco World Spirits Competition 2014 (USA)

92/100 "Excellent, Highly Recommended", Ultimate Spirits Challenge 2013 (USA)

Gold Medal, I.W.S.C. London 2013 (UK)

Silver Medal, Bruxelles 2013 (Belgium)

88/100, Gilde Gilbert & Gaillard 2014 (France)

92/100 Ultimate Spirits 2013 (USA)

« Prix Vinalies » 2012 (France)

Gold Medal, Vimoutiers 2012 (France)

