

# Calvados Christian Drouin



## Presentation

For this 9th edition of Christian Drouin's Experimental range, we have chosen to turn to Scotland, the historic territory of single malts, and in particular to the Arran distillery.

Maison Drouin and the Arran distillery have known each other for many years and have been exchanging barrels for almost 20 years. We chose a 13-year-old Pays d'Auge calvados, still marked by fruit and beautiful roundness, which we placed in 6 old French oak barrels which had previously contained Whiskeys from Arran. After 6 months of maturation in these barrels, the calvados was bottled in a limited edition of 1992 bottles.



"It was a nice and happy surprise when I asked Euan Mitchell if he wanted to share some barrels from Arran with us. After some research, Euan told us that barrels from our distillery, which were used to mature whiskeys for more than 17 years, had just become available. We were delighted to see these barrels return to our cellars after this long trip to Scotland!"

Guillaume Drouin

Tasting notes:

On the nose, this calvados is delicate. It expresses all the aromas of apple between ripe apple and apple fried in butter. It then opens with notes of malt, apricot and pear.

The palate, full of finesse, has a perfect balance between roundness and acidity.

The finish has notes of hazelnut and cereals.

