

Calvados Christian Drouin



🦁 *Cidre non pasteurisé* 🦁

Presentation

Every year Christian Drouin produces a limited quantity of bottled cider. The cider comes from the most highly-flavoured apple varieties. After being carefully washed and sorted, the apples are grated and left to macerate for several hours. This allows the cider to acquire its distinctive colour, and smoothes its tannins. The marc is then pressed at low pressure so as to extract only the richest juice, which ferments slowly in vats during the cold winter months. When warm weather returns it is raked and filtered several times before being bottled to develop its natural sparkle.

Demi-sec, the cider is full and generous, with youthful fruitiness.

Brut, it has body, and is long and rich on the palate.

Awards

Cidre Brut - Double Gold Medal, Gilbert Gaillard, 2025

Cidre Demi-Sec - Gold Medal, Gilbert Gaillard, 2025

Elected best cider in the world by the New York Times in 2008