

Calvados Christian Drouin



La Blanche Bio

Presentation

When in 1942 the «Appellation Calvados Pays d'Auge» was created its regulations imposed no minimum aging. In those days, most Calvados was consumed uncoloured. It was called "La Blanche". Then, step by step, a minimum 2 year aging in oak casks was required.

Now Calvados Christian Drouin offers a new start to La Blanche.

Copper still double distilled and produced from over thirty varieties of cider apples.

Awards

Silver Medal, San Francisco World Spirit, 2007 (USA)

Highly Recommended, Wine Enthusiast 2007

Highly Recommended, Spirit Journal, 2006 (USA)

Gold Medal, Estonian Wine Challenge (2004)