Calvados Christian Drouin



😤 The Domfrontais 🐐

Presentation

Produced in our cellar located in Domfront, Le Domfrontais by Christian Drouin is a blend of Calvados aged between 3 to 5 years in small oak barrels.

The originality of the calvados Domfrontais Apellation comes from the high percentage of perry pears and its simple distillation in a column still.

The pear trees of the Domfront region, sometimes centuries old, are large trees that produce small fruits with subtle aromas and frank acidity. These pears (about 60% of the blend along with apples) bring freshness, elegance and a crisp taste in a particularly fruity Calvados.