

Calvados Christian Drouin



Le Domfrontais

Presentation

Produced at our estate in Domfront, Le Domfrontais de Christian Drouin is a blend of Calvados aged between 3 and 5 years in small oak barrels.

The Calvados Domfrontais appellation is distinguished by its high percentage of pears for perry and its single distillation in a column still.

The pear trees in the Domfront region, some of which are centuries old, are large trees that produce small fruits with subtle aromas and bright acidity. These pears (making up about 60% of the fruit used in combination with cider apples) bring freshness, elegance, and lightness, resulting in a particularly fruity Calvados.