

# Calvados Christian Drouin

## 🦁 Pommeau de Normandie 🦁



### Presentation

Pommeau de Normandie is a blend made of three parts of fresh cider apple juice and one part of calvados.

The appellation requires a minimum ageing of 14 months in oak barrels after the blend is made. However our Pommeau de Normandie is aged from three to four years. This extra ageing enables us to obtain a better balance with no apparent alcohol. We also take particular care in the choice of the apples used so as to obtain the perfect flavor, neither too sweet nor too heavy.

How to enjoy Pommeau de Normandie ?

Pommeau de Normandie should be served chilled (8° to 10°c) in a tulip glass. Its apple aromas, fruit exuberance and moderate sweetness make it many people's favoured aperitif. Before dinner, one can have it pure or in cocktails as a long drink with Champagne or even mixed with numerous spirits. An excellent match with many desserts, it also gives a delicious apple perfume to many dishes.

### Awards

Gilbert & Gaillard, 90/100, 2020, (France)

Silver Medal, Vimoutiers, 2018 (France)

Pommeau de Normandie Christian Drouin awarded numerous medals and prizes. It has also been "very highly recommended" by Robert Parker with 92/100 : "Never have I been so enchanted by a before drink as this" (Wine Advocate)