



**Origin:** Calvados Pays d'Auge, France

**Distillery:** Famille Drouin

**Age:** 6 year old

### **Domaine Drouin**

The Drouin family has been producing Calvados since the 1960s when Christian Drouin, the father, a local industrialist, purchased a farm in Gonneville. The goal is clear: to produce great Calavados.

The Domaine Coeur de Lion is located in this old Norman farmhouse of the 17th century. The passion, the taste for craftsmanship and the love of the products have been rewarded in three generations by 154 gold medals.

From the very beginning, Christian Drouin makes a specialty of the rarest and oldest calvados. The house now offers a range of more than 35 vintages.

### **"Haute couture" aging**

Christian and Guillaume Drouin (second and third generation) pay particular attention to the aging of their eaux-de-vie. They are inspired by ancient methods and traditions through the use of sherry or Porto casks, while also explore more innovative aging regimes in Banyuls, Sauternes or Muscats de Rivesaltes casks, for rare and unusual perfumes.

In order to preserve the signature of Calvados, its fruit, the House favors second fill casks.

### **Bapt & Clems – Drouin 6 years old**

This cuvée comes from a blend of two barrels, 200 liters each, of 6 years old Calvados, specially selected and blended by Marc Darroze.

### **Tasting notes**

A beautiful gold color, brilliant.

A lot of fruit and flowers aromas in this fresh nose. Pear, rose, geranium, apple, toast are all aromas that bear this Calvados of character.

On the palate, the sweetness of the tannins gives a particular elegance. Aromas of fresh apples, pear and mint confirm the freshness of the nose. A spring Calvados.