

Domaine Christian Drouin

40-42 Rue du General Giraud, Rouen, 76000, France

Brewery Description:

As the Calvados production became successful, Christian Drouin Junior moved the production to a larger facility. He chose a former stud farm at Coudray-Rabut. In 1990, the estate was restored and is a beautiful representation of 16th and 17th century local architecture. In 1994, the Ministry of Culture and National Council for Culinary Art selected 100 "Sites of Excellence in Taste" throughout France. One of these was the Couer de Lion estate, representing the Pays d'Auge region. "The aim of this distinction is to enhance appreciation of sites that are remarkable from the point of view of culture, tourism, and gastronomy so as to ensure that they become places where our true heritage can be discovered".



Cidre de Lion Pays d'Auge Cidre A.O.C.

■ Cider & Perry

Unfiltered, Unpasteurized, Bottle Conditioned

In the New York Times article "Ciders of the Time:", Cidre Christian Drouin Pays d'Auge was ranked number 1 out of 10 ciders. It also received 3.5 out of 4 stars.

The cider is produced in strict compliance with the A.O.C. standard set by the "Institut National des Appellations d'Origine Controlees". The orchard: Currently, apples are still supplied from Gonneville-sur-Honfleur while the orchard at Coeur de Lion matures. It was planted in 1991 and 93 and will be productive between 2005 and 2010. Only low yield varieties are used in order to extract maximum concentration from each apple. Harvesting is carried out by shaking the trees. The fruit is then left in a loft above the press in order to ripen fully. Only mid season and late season apples may be used for the cider. If apples ripening in September were used, they would have to be mashed early in the year when the temperature is to warm for the production of good cider.

Until 1994, crushing and pressing were combined in one machine. In 1995, the former equipment of the estate was restored: this com-



prises a crusher, two vats, a hydraulic press, and a receiving tank. After crush, the pomace macerates for a few hours. This allows the walls of the cells to soften, thereby making it easier to extract juice. The pomace is then conveyed to a hydraulic batch press which extracts the juice by squeezing. The different layers of softened pulp, wrapped in cloth and separated by wooden trays, are mounted on a chariot: each layer is 10 to 12 centimeters high. The juice is transferred to vats where the fermentation continues for three months. After this time, the cider is bottled and continues to slowly ferment, creating slightly more alcohol and the fine condition.

Product Details

Style:	Cidre Bouche Brut
Alc./Vol.	4.5%
Ingredients	70% of the blend comes from bitter sweet and bitter apples, 20% comes from sweet apples, and 10% comes from acidic apples

Tasting Notes

Appearance	Slightly cloudy, orange gold, rust.
Aroma	Apple, fatty, woody, rich, mineral tang, apple skin.
Flavor	Dry apple flavor, acidic, apple flavor becomes more evident as it warms of and oxidizes.

Finish

The finish is dry, meaty-bacon/smoke, appley right before it goes down. Dryness lasts.

Suggested Food Pairings:

- Aperitif
- Cheese

Available Formats:

- 12 * 25.4oz cork finished bottles
- 12 * 12.7oz cork finished bottles

Comte Louis de Lauriston

■ Cider & Perry

Unfiltered, Unpasteurized, Bottle Conditioned

The Drouin family has been producing this cider since 1962. After being crushed, the apples go through a 45 minute maceration in which they pickup color from oxidation. Then they are pressed in a traditional hydraulic batch press. The cider is then racked into temperature controlled tanks where it sits at 38°F for storage and slow fermentation. Prior to bottling the cider moves to tanks set at 48°F for a secondary fermentation.

There is no sugar and yeast added. It is 100% all natural.

Product Details

Style	Cidre Bouche Brut
Alc./Vol.	4.5%

Tasting Notes

Appearance	Rusty gold, bright, short lived froth
Aroma	Fruity apple, buttery.
Flavor	Flavors of apple with a dryness taste.
Finish	Long tannic finish.

Suggested Food Pairings:

- Aperitif
- Cheese

Legend

- Beer Collection
- Cider & Perry
- Keg Collection
- Sake & Yuzu Wine
- Real Ale Collection
- Mead
- Vintage Collection
- Spirits

Domaine Christian Drouin [Continued]

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Available Formats:

- 12 * 25.4oz cork finished bottles
- 12 * 11.2oz. cork finished bottles

Christian Drouin Poire (Pear Cider)

■ Cider & Perry

Unfiltered, Unpasteurized, Bottle Conditioned

“Pear is a fruit of patience! A pear tree needs 50 years to reach its maturity but will live for more than 200 years.” Its typical lightness and elegance make Christian Drouin Poire a traditional drink in the Normandy. Its fine bubbles are naturally produced in the bottle.



Product Details

Style	Pear Cider
Alc./Vol.	4%
Ingredients	Unique blend of Plant de Blanc, Muscadet, Tricotin, Avenelle, and Poire de Grise pears.

Tasting Notes

Appearance	Slight cloudy, light gold
Aroma	Delicate with hints of pear and citrus.
Flavor	With its delicate marriage of crisp acidity and discreet sweetness Poire is both refreshing and festive
Finish	Nice tart finish.

Suggested Food Pairings:

- Aperitif
- Salad (Artichoke, Endive)
- Shellfish (Oyster)
- Terrines
- Steamed Fish
- Goat Cheese
- Fruit Sorbet

Available Formats:

- 12 * 25.4oz cork finished bottles
- 12 * 12.7oz cork finished bottles

Ch.Drouin Cidre Brut Grande Cuvee

■ Cider & Perry

Christian Drouin Cidre Brut Grande Cuvee 2013 was produced with 10 different varieties of apples : Mettais, Domaine, Fresquin, Binet Rouge, Rambau, Bedan, Saint Martin, Moulin à Vent, Clos Renau and Ameret. This batch was produced with the idea of creating a cider with a real potential for ageing using a dominant of structuring apple varieties as well as acid apples. After 3 years in our cellar, we now think this cider has a great complexity and balance. If stored in good conditions (under 13°C), 2013 Brut Cider will continue to develop further complexity in the bottle.

The apples have been stored about two weeks before pressing.

Fermentation was done under temperature control and with several rackings. After filtration, the cider was naturally refermented in the bottle.



Product Details

Style	Vintage Cider
Alc./Vol.	5%

Available Formats:

- 6 * 25.4oz cork finished bottles

Cidre “L’Hiver”

■ Cider & Perry

A cidre made using the oldest traditional methods! The result of this very traditional method is a very rich, intense and aromatic traditional cider from Normandy.

Product Details

Style	Historic Winter Cider
Alc./Vol.	5.9%

Available Formats:

- 20L Kegs



Sour Pear Cidre

■ Cider & Perry

Unfiltered, Unpasteurized, Bottle Conditioned

A (nearly) dry and sour Pear Cider.

This “Sour Poire” is quite intriguing! Not only distinctly different from Drouin’s “regular Poire version” {not only in flavors + aromas but also in color - very different!} ...but also completely different from anything else in our cider portfolio.

The sourness actually comes from both the choice of the pear varieties and the fact that Drouin have let this poire ferment longer in the tank before bottling. No bacteria or acid are added.



Product Details

Style	Sour Pear cider
Alc./Vol.	4.5%

Available Formats:

- 12 * 25.4oz cork finished bottles
- 20L Kegs



Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits