

# DOMAINE CHRISTIAN DROUIN

Coudray-Rabut, France

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 L'Hiver

Harvest late Fall /early winter 2018

This cider was produced using the oldest traditional methods.

Long time ago, before cooling systems became available in the cidreries, and in order to ensure a slow and stable fermentation, Norman people used to make their cider with only the latest varieties of apples, waiting for the temperature of December to be cold enough before pressing the fruits.

This cider was produced with the following varieties : Ameret, Saint Martin, Moulin à vent, Noël des Champs, bedan, Binet Rouge and Armagnac for a perfect balance between, structure, flavors and acidity.

Only picked by hand on the grass under the tall standard apple trees at the end of November and the beginning of December the apples have been kept for another three to four weeks for an extra maturation of the flavors.

Once fully ripe, the apples have been pressed on a cold day, on December 24th 2018. The juice has then slowly fermented during winter until it got its perfect balance in April.

The result of this very traditional method is a very rich, intense and aromatic traditional cider from Normandy.

### Product Details

<b>Style</b>	Historic Winter Cider
<b>Alc./Vol.</b>	6.0%

### Available Formats:

- 20L & 30L Kegs

