SPIRITS | CALVADOS

DROUIN 2006 MILLESIME CALVADOS CASK AGING

DROUIN | FRANCE

70 cl / 42°
Category: Calvados
Box: Yes

WHY IT'S DIFFERENT

It comes, like all Drouin calvados, from the harvest of its 30 apple varieties. Upon reaching maturity, a champagne-style soft pressing follows, with yields reduced to 65% to preserve the maximum fragrance and freshness of the juice. Fermentations are spontaneous with indigenous yeasts. The individual Millésimé distillates provide a better understanding of the work done by Christian Drouin, as each has different fermentations and maturations that begin in a unique way. The Millésime 2006 was aged in oak barrels that contained Calvados.

HOW DO I DRINK IT?

It should be tasted neat: the best experience with vintage wines is that of vertical tasting of several vintages, to compare the characteristics of the individual récoltes, as well as the nuances given by the type of wood and the clear evolutions brought about by time.

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