

Pommeau de Normandie, Christian Drouin

£21.99

Vintage:

Bottle Size: 70cl

Alcohol %: 40%

Country: France

Description: Pommeau is obtained by blending Calvados with cider-apple juice. The cider-apple juice (the must) is mixed before fermentation with Calvados in the proportion 2/3 must to 1/3 Calvados of 65°. The essential mellowness is the result of ageing in oak casks. This aperitif full of flavour has a strength of 16° to 18°. It should be served chilled in a tulip glass.

Cepages:

Group: Mistelle

Sub group:

Colour:

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: It is perfect in a scooped-out melon, with foie gras or with an apple dessert ; much appreciated for the confection of cocktails, it also works wonders in the kitchen as an ingredient in sauces and creams.

Food / cocktail recipe:

Press

Awards Robert M. Parker gave Pommeau de Normandie "Coeur de Lion" a 92/Very Highly

Other Info: Located in Coudray-Rabut, our estate offers one of the largest range of calvados, cider and Pommeau de Normandie.

