

21ST EDITION
APRIL 10, 2017



GRANVILLE
NORMANDY

CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

calvadosnouvellevogue.fr

FRANCE & UNITED KINGDOM RISE TO THE TOP OF THE PODIUM!

Following many months of preparation, thinking and hardwork to create the best Calvados-based cocktail recipes, bartenders from 14 countries have met at the 21st Calvados Nouvelle Vogue International Trophies edition, in the city of Granville, Monday April 10. This very special day was driven by passion, creativity and of course by the spirit of competition. Professional bartenders and students in bartending gathered with one main objective in mind: being awarded for creating the best Calvados-based cocktail. This year, France and United-Kingdom made it to the top and won the first places.

The purpose of this international creative Calvados-based cocktail, hosted by the IDAC*, is to improve knowledge and develop fondness for Calvados, in France and abroad: a stimulating process involving professional networks and a fruitful approach: export sales of the Norman brandy have grown by 7,2 % over 2017.

*Interprofession des Appellations Cidricoles

THE 2017 TOPIC:

The sea, the seaside...
And cocktails that
needed to answer this
simple question:
« Free Bartender... Which
sea do you cherish? »



FRANCE & UNITED KINGDOM...

France, terroir of Calvados and the United-Kingdom, sixth export market for Calvados, won this year's trophies: France in the professional bartender category, United-Kingdom in the student in bartending category. No need to hide the cheerfulness of Calvados producers who were expected France to make it to the top since many years... Mission accomplished thanks to the skills, professionalism, and dexterity of Yoanna Fouquet.



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...ESTONIA, FINLAND, LATVIA, LUXEMBOURG & POLAND

These two victories nevertheless, can't overshadow so many other talents from so many countries! Eastern countries showed great scores - it's a classic! - and made it to the podium too... Let's mention Latvia, Estonia and Poland. Do these countries tend to share a special affection towards Calvados? We are tempted to think so! Their pre-selections have been particularly active, showing a great involvement, emulation and ambitiousness. Congrats!



THE CONTEST TOP MOMENTS

MORE THAN 70 COCKTAILS...

If you take into account the France finales held in the morning and the International finales in the afternoon, professional bartenders, student in bartending and journalists from 14 countries, have shaken more than 70 cocktails, live on stage, from the Archipel Theatre of Granville.

Trophy awards were assessed by two juries. The technical jury composed of French professionals and IBA representatives to evaluate the skills, expertise and performance of the participants. Then the blind-tasting jury with Calvados producers, bar experts, journalists and candidats to rate visual qualities, aroma, taste and aftertaste of each cocktail.

14 countries in the Calvados competition this year: Belgium, Denmark, Estonia, Finland, France, Germany, Latvia, Luxembourg, Netherlands, Poland, United Kingdom, Russia, Sweden et Switzerland.

... AND A FORMULA FOR SUCCESS

Over the years, this annual event has become a reference in the world of bartending, as well as a not to be missed contest. Daniel Rasmussen, president of the Denmark bartender association tells us: «*There are two major competitions for DBL during the year. Our national contest and the Calvados Nouvelle Vogue Trophy.*»

Why the enthusiasm? The IDAC believes it has to do with the different theme they impose each year to renew the pitch and stimulate creativity; as well as the broad spectrum of flavors, aromas and nuances Calvados offer, depending on the terroir, ages and producers own distillation process. Most of all, this contest is not led by one single brand, but by dozens of producers, small or big houses, a mix of generations who share the same goal: spread and nurture the knowledge and understanding of the Norman apple brandy, in France and around the world.

SAINT-JAMES TROPHY

Located in Normandy near the Mont Saint-Michel bay, distinguished «Living Heritage Company», and renowned for its original nautical sailors tees and sweaters, Saint-James was a partner in this year's Trophies. Luc Lesénécal, CEO of the iconic company, has awarded a special Saint-James Trophy to the Swedish Tomislav Komljenovic. Tomi's cocktail «Royal Apple Crunch» will be served at Saint-James key events, in many shops in France and in many other countries.



« ROYAL APPLE CRUNCH »

Made in a shaker
and poured in a coupe.

3,5 cl Calvados
1,5 cl De Kuyper Butterscotch
1,5 cl Orgeat Syrup
3,5 cl Lemon Juice
2 cl Apple Pie Marmelade

An event organized by the IDAC (Syndicate of Cider-Producing Labels of Origin), in partnership with Normandy Bartenders' Association and François Rabelais Professional College in Ifs. With the generous participation of Caraïbos fruit juices, Monin syrups.





CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

1ST PRIZES



Yoanna FOUQUET / France
Barmaid at Ibis Thalassa, Quiberon

INTERNATIONAL PROFESSIONAL TROPHY



Her cocktail
Kelte Mor Aour



Mark RUSSELL / United-Kingdom
Student at Brockenhurst College

INTERNATIONAL BARTENDING STUDENT TROPHY



His cocktail
Cornish Coast



Lelde LIETAVIETE / Latvia
Journalist for Riga TV 24

INTERNATIONAL JOURNALIST TROPHY



Her cocktail
Mermaids Martini

SPECIAL PRIZE



Tomislav KOMLJENOVIC / Sweden
Bartender at VY Skybar, Jönköping

SAINT-JAMES TROPHY



His cocktail
Royal Apple Crunch

INTERNATIONAL PROFESSIONAL TROPHY



Yoanna Fouquet / France Barmaid at Ibis Thalassa, Quiberon 1ST PRIZE

« My cocktail is the story of raging sea hitting the rocks, the expression of duality between land and sea. When the wind blows above the cliffs, it blows across our land and messes up with our orchards. Take a look at this Calvados in this glass. It carries the mixed aromas of this terroir shaped by natural elements. Just like Granville differs from my Brittany coast. »

HER RECIPE (SHAKER)

- . 4 cl Calvados
- . 3 cl Litchee Juice
- . 1 cl Fresh Lime Juice
- . 2 cl Salter Butter Caramel Syrup
- . 3 cl Amber Beer



Her cocktail Kelte Mor Aour !



Andris Reizenbgers / Latvia Bartender at Balzambar, Riga 2ND PRIZE

« I've got my inspiration from the first French landscape painter, Eugene Louis Boudin. His first painting got my attention and that's why I called my cocktail by it's name "The beach at Trouville". It's a beautiful beach at the coast of Normandy. I dedicate this cocktail to all French art lovers, who definitely will love this cocktail too. »

HIS RECIPE (MIXING GLASS)

- . 3 cl Calvados
- . 4 cl Carrot Liqueur
- . 4 cl Apple Juice
- . 1 cl Pomegrenate Syrup
- . 2 cl Fresh Lime Juice



His cocktail The beach at Trouville



Maciej Dudek / Poland Bartender at Alta Bar, Brzozów 3RD PRIZE

« We run. We walk. We fly. Sometimes you need to stop. In such moments I enjoy the sea. The sound of waves, the gulls flying against the wind. The sea is also a romantic sunset, worth seeing with a close person you would like to treat the drink. I call my drink «Sunset at the sea» in reference to the red color of a drink, which I associate with the darkening sea shore merging with the reddish sky»

HIS RECIPE (SHAKER)

- . 3 cl Calvados
- . 0,5 cl Pineapple Syrup
- . 1 cl Wild Strawberry Syrup
- . 1,5 cl Lemon Rantcho
- . 3 cl Coconut Juice



His cocktail Sunset at the Sea





INTERNATIONAL BARTENDING STUDENT TROPHY



Mark Russell / United Kingdom Student at Brockenhurst College 1ST PRIZE

« When I think of the seaside, the one that always comes to mind is the times spent on holiday in Cornwall, the beach, the sea and the delicious creamy Cornish fudge. So I thought I would make a cocktail that reminded me of that: a syrup mixed with a salted caramel sauce and a little extra smoked sea to give a little smoky flavour, and clotted cream for a richer flavour».

HIS RECIPE (SHAKER)

- . 3 cl Calvados
- . 2 cl Kahlua
- . 2 cl Homemade Smoked Salted Caramel Sauce
- . 1 Tbsp Cornish Clotted Cream



His cocktail Cornish Coast



Kristiina Erinko / Finland Student at Vaasa Vocational School 2ND PRIZE

«The sea is full of mysteries. It's sort of scary and also very beautiful. My favourite ocean is the Pacific Ocean, which covers over 1/3 of the whole earth and connects multiple countries: Australia, China, Canada, Japan and Mexico. So I wanted to create a cocktail that will soothe me and help me relax on a cruise. My cocktail has self made chocolate bitter and raw chocolate infused Calvados which supports the soft flavour of Calvados »

HER RECIPE (MIXING GLASS)

- . 4 cl Raw Chocolate Infused Calvados
- . 2,5 cl Crème de Cacao White
- . 0,5 cl Sugar Syrup
- . 6 drops Chocolat Bitter



Her cocktail Gift of Ixcacao



Triin Vaidilaite / Estonia Student at EBA Training Center 3RD PRIZE

« My cocktail reflects two sides of the sea. The first one is the peaceful and colorful side of the sea at sunset with the raspberry liqueur... But just like the sea, my cocktail has also a story side, with the spicyness of Falernum syrup, the bitterness of Angostura and the complexed flavour of Calvados. I cherish them both. There is no good without the bad and I couldn't imagine our sea any other way.»

HER RECIPE (MIXING GLASS)

- . 4 cl Calvados
- . 0,75 cl Black Raspberry Liqueur
- . 2 cl Rhubarb Juice
- . 1 cl Falernum Syrup
- . 1 cl Orange Essential Oil
- . 1 dash Aromatic Bitter



Her cocktail The Other Side





INTERNATIONAL JOURNALIST TROPHY



Lelde Lietaviete / Lettonia Journalist at Riga TV 24 1ST PRIZE

« We now different spices, because travelers brought them from around the world. We know so many kind of fruits, because we were able to go to exotic places. A lot of drink creations would have been impossible without sea explorers. I come from the nation who lives by the sea. All the life in the world started from the sea and it connects us no matter where on Earth we live.»

HER RECIPE (MIXING GLASS)

- . 3,5 cl Calvados
- . 1 cl Malibu Liqueur
- . 3 cl Cranberry Juice
- . 1 cl Pomegranate Syrup
- . 0,5 cl White Peach Syrup

Her cocktail Mermaids Martini



Eric Mangen / Luxembourg Journalist for Horeca Magazine 2ND PRIZE

«Let me tell you the story of a little Japanese bartender who pictured France like an island. He takes his rawboat and visits... first the Pays d'Auge, where he discovers Calvados, then the South, where he tastes Vermouth, then he goes to the East, known for Génépi... Back in Luxembourg, he decides to mix all the flavours discovered during his Odyssey »

HIS RECIPE (SHAKER)

- . 4 cl Calvados
- . 1 cl Génépi
- . 2 cl Vermouth
- . 2cl Apple Juice, Calvados and White Egg Espuma
- . 2 dashes Walnut Bitter

His cocktail Le vagabond



Keili Sukijainen / Estonia Journalist at TV3 Estonia 3RD PRIZE

«Travelling allows us to read the awesome book called life. But wherever I travel, there's no place like home, especially my summerhouse by the seaside in Estonia. Watching the sea makes me remember the stories I have. And I feel lucky to enjoy the beautiful nature, here in my home. This is why I've put this emotion in a cocktail, imagine yourself at the beach, sand between your toes and soft sea breeze touching you»

HER RECIPE (SHAKER)

- . 4 cl Calvados
- . 2 cl Cloudberry Liqueur
- . 1,5 cl Rhubarb Juice
- . 1 cl Farnelum Syrup
- . 0,5 cl Sugar Syrup

Her cocktail Oceanholic

