



CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

> INTERNATIONAL
CREATIVE CALVADOS-
BASED COCKTAILS
COMPETITION

22nd EDITION RESULTS
MARCH 26 2018
CAEN-NORMANDY

DOUBLE WIN FOR POLAND WHO BRINGS BACK HOME THE MOST COVETED PRIZES: PROFESSIONAL BARTENDER AND STUDENT BARTENDER TROPHIES!

Monday March 26, the Centre de Congrès of Caen welcomed almost a hundred professional and student bartenders who travelled from 14 countries to compete in the 2018 Calvados Nouvelle Vogue International Trophies.

Accepting the invitation of the IDAC, Interprofession des Appellations Cidricoles, and the Calvados producers, these proven -or rising- shaker experts had to create Calvados-based cocktails around the cool and trendy theme of vegetables.

So, beetroot, carrot, celery, tomato, butternut, cucumber, cabbage, as well as asparagus, bell pepper, artichoke, rhubarb, leek etc... have been infused, mixed, pureed, but most of all, cleverly combined with the Norman apple brandy in innovative, creative, carefully crafted and rigorous cocktail-recipes.

VEGETABLES, 2018 THEME

Using at least one vegetable was mandatory as well as meeting the challenge of the brief:

« Pick, mix, blend... A souvenir, a desire, an imagination... Delve into your imagination and tell us what is your cocktail made of! »



14 COUNTRIES INVITED TO COMPETE

Belgium, Czech Republic, Estonia, Finland, France, Germany, Italy, Latvia, Luxembourg, Poland, Russia, Spain, Sweden, Switzerland and United Kingdom.



I·D·A·C


calvadosnouvellevogue.fr

PRESS CONTACT. Michèle Fréné - Florence Basseux - + 33 2 31 75 31 00 - mfc@michele-frene-conseil.fr



HIGHLIGHTS OF THE 22ND EDITION



POLAND: TWO CANDIDATES ACHIEVE THE TWO HIGHEST SCORES

Home of Vodka, Poland is internationally renowned for producing and consuming Vodka. But not just that. Poland is a cocktail lover as well as a Calvados amateur. With an increasingly widespread cocktail culture, a proven creativity in mixology, and talented hard-working bartenders, Poland has regularly reached the Trophies podium and has shown this year again, its increasing interest for Calvados and its mastery of Calvados-based cocktails.



FEMALE BARTENDERS CROWNED IN THE STUDENT CATEGORY

They came from Switzerland, Germany and Poland... and they took the third, second and first places in the International Student Bartender Trophy. This ranking highlights the growing influence of women in the bar industry. In 2016 and 2017, two female bartenders clinched the title of « World's Best Bartender », and in addition, this year, the icing on the cake, saw the International Calvados Nouvelle Vogue Journalist Trophy awarded by Heleen Vålba, a journalist from Estonia!



Mr. TOMOAKI WASAI, « 2018 EXEMPLAIRE », COMES FROM JAPAN

Bar Stag is located in Kyūshū, Japan's northern island, in the city of Kitakyūshū near Fukuoka. Here, you'll find more than a hundred bottles of Calvados, a wide range of Norman apple brandy carefully selected from large and smaller producers alike. The owner of the bar, Mr. Tomoaki Wasai, is a Calvados enthusiast who likes to serve it neat or in cocktails. That Monday, the IDAC granted him the title of «2018 Exemplaire», as a reward for his spontaneous role of Calvados Ambassador. Mr. Wasai took the opportunity during his stay in Normandy to visit several Calvados producers and make even more new discoveries.

THE PRESTIGE OF CALVADOS

The objective of the Calvados Nouvelle Vogue International Trophies is to develop knowledge and prestige of the three Calvados Appellations: Calvados, Calvados Pays d'Auge and Calvados Domfrontais... The Norman apple brandy exports more than 55% of the local production in around 110 countries, and many bars around the world offer varied, inspired, classic or contemporary Calvados-based cocktails.



2018 AWARDS

INTERNATIONAL CALVADOS NOUVELLE VOGUE TROPHIES

1ST PRIZE

INTERNATIONAL PROFESSIONAL BARTENDER TROPHY

Robert Piasecki / Poland

Bartender at Cocktail Entertainment, Cracow

**His cocktail***Garden of Childhood*1ST PRIZE

INTERNATIONAL STUDENT IN BARTENDING TROPHY

Kamila Janko / Poland

Student at Cieszyn Catering School

**Her cocktail***Norman Breeze*1ST PRIZE

INTERNATIONAL JOURNALIST TROPHY

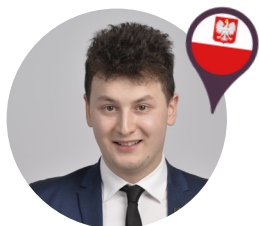
Heleen Välba / Estonia

Freelancer

**Her cocktail***Ratatouille*

2018 AWARDS

INTERNATIONAL CALVADOS NOUVELLE VOGUE PROFESSIONAL BARTENDER TROPHY



Robert Piasecki / Poland
Bartender at Cocktail Entertainment, Cracow
1ST PRIZE

« To create my cocktail, I was inspired by a picture from my childhood: every summer, my dad, with great joy, collected raspberries from his small garden. While I was helping him with the harvest, he taught me that in life, you can not resign of certain things only because of an unreasonable prejudice, which in my case was connected with a taste of tomatoes. »

HIS RECIPE (WITH A SHAKER)

- . 4 cl Calvados
- . 1,5 cl honey syrup
- . 2 cl tomato juice
- . 1,5 cl lemon juice
- . 2 fresh raspberries
- . 1 tangerine zest

His cocktail
Garden of Childhood



David Berfner / Sweden
Bartender at View Skybar & Restaurant, Göteborg
2ND PRIZE

« I always try to work with sustainability in mind, and do seasonal drinks. Jerusalem artichoke is very good to use in Sweden during February/March. I have cooked it in vanilla, water, sugar to make a purée, and used the remaining syrup for the drink, so that nothing goes to waste. To give the drink balance, I have prepared a clarified lemon and pear juice. And when I have found out that artichoke is a nice match to pear, I have decided to choose a Calvados made out of pear. »

HIS RECIPE (WITH A SHAKER)

- . 4 cl Calvados Domfrontais
- . 4,5 cl home made syrup, made of Jerusalem artichoke, vanilla and sugar
- . 4 cl clarified lemon and pear juice
- . 0,5 cl tannins

His cocktail
Pear-Fection



Camille Chaveron / Belgium
Bartender at Bar XII, Theon EU Hotel, Bruxelles
3RD PRIZE

« I have chosen fennel because the chef of our restaurant had cooked a dessert made out of apple and fennel... and it was heaven on a plate. So, I have decided to recreate this perfect match in my cocktail, in remembrance of this dessert. The name Last Shot embodies my last round under the Belgium flag since I'm moving to Barcelona in April. »

HER RECIPE (WITH A SHAKER)

- . 4 cl Calvados
- . 2 cl elderberry syrup
- . 2 cl fennel syrup
- . 1 cl lemon juice
- . 3 cl egg-white

Her cocktail
Last Shot



An event hosted by the IDAC (Interprofession des Appellations Cidricoles), in partnership with the Bartender Association of Normandy and the François Rabelais Professional College in Ifs.



2018 AWARDS

INTERNATIONAL CALVADOS NOUVELLE VOGUE STUDENT IN BARTENDING TROPHY



Kamila Janko / Poland
Student at Cieszyn Catering School
1ST PRIZE

« Cucumbers are strongly inscribed in Polish cuisine, as well as apple. The beginning of summer is the cucumber season in Poland. It is a time of harvest and every village smells of them. The charming taste of cucumber suits mixology. It wonderfully matches the aroma of ripe apples of Calvados and the sweetness of mirabelle syrup. It gives freshness and calmness.. like the Breeze in Normandy. »

HER RECIPE (WITH A SHAKER)

- . 3 cl Calvados
- . 0,5 cl green melon liqueur
- . 1,5 cl freshly squeezed lemon juice
- . 1 cl freshly squeezed cucumber juice
- . 1,5 cl apple juice
- . 1,5 cl mirabelle syrup

Her cocktail
Norman Breeze



Johanna Lucas / Germany
Student at Hamburg Catering School
2ND PRIZE

« In Germany, the apple-carrot-salad with lemon juice is a popular dish made by German mothers for their children. Every adult is still a part child deep inside. My cocktail is an homage to all hard-working parents, caring for their children. Calvados represents the apple, the self-made purple carrot syrup embodies the carrots. Being an irreplaceable ingredient for a Sour, the amount of lemon juice is increased. »

HER RECIPE (WITH A SHAKER)

- . 5 cl Calvados
- . 2 cl home made lemon juice
- . 2 cl home made purple carrot syrup

Her cocktail
Purple Sour



Marion Moutte / Switzerland
Student at Lausanne Swiss Bartender Union School
3RD PRIZE

« My cocktail is an homage to artisans, farmers and beekeepers as well as to authenticity and Norman terroir. With leek, one of the oldest vegetables ever grown, and celery, which is part of the traditional Norman salad. An apple cider vinegar for the concoction of the shrub, a fruity Calvados, the freshness of the Cubèbe pepper to bind celery and leek, added to the roundness of honey, all well structured around the flavour of apple. »

HER RECIPE (WITH A SHAKER)

- . 5 cl Calvados
- . 1,5 cl apple juice
- . 1,5 cl honey syrup
- . 1 cl honey-celery shrub
- . 15 g leek
- . 3 twists of Cubèbe pepper

Her cocktail
Normandini



An event hosted by the IDAC (Interprofession des Appellations Cidricoles), in partnership with the Bartender Association of Normandy and the François Rabelais Professional College in Iffs.

CARIBOS
MONIN

2018 AWARDS

INTERNATIONAL CALVADOS NOUVELLE VOGUE JOURNALIST TROPHY



Heleen Välba / Estonia

Freelancer

1ND PRIZE

« My inspiration for this cocktail comes from the French traditional dish and Disney film, Ratatouille. I have started off experimenting with several vegetables and settled for bell pepper. But on the side of Calvados, the bell pepper alone didn't stand out. So, I have put ginger and rosemary, Muscovado sugar and lemon in my mixture. For a bit of excitement, I have then added elderflower liqueur and melon syrup... and a bit of lemon juice for contrast. »

HER RECIPE (WITH A MIXING GLASS)

- . 3 cl Calvados
- . 0,75 cl elderflower liqueur
- . 0,75 cl melon syrup
- . 1 cl lemon juice
- . 2,5 cl home made vegetables mixture

Her cocktail Ratatouille



Artis Kamals / Latvia

SIN Magazine and LTV

2ND PRIZE

« My cocktail creation is relevant to this year's theme, because it includes beetroot juice. I have chosen beetroot, because my grandmother has a garden where she grows the most beautiful roses and the best beetroots from which she makes Borscht soup. The taste of beetroot and the smell of roses reminds me of her... »

HIS RECIPE (WITH A MIXING GLASS)

- . 4 cl Calvados
- . 1 cl beetroot juice
- . 1 cl fig syrup
- . 2 cl rhubarb liqueur
- . 3 dashes Angostura Bitters
- . Orange peel oil on top

His cocktail Fleurs de Gardenia



Sandie Lahure / Luxembourg

Reporter for RTL

3RD PRIZE

HER RECIPE (WITH A SHAKER)

- . 5 cl Calvados
- . 2 cl green apple liqueur
- . 2 cl sugar cane syrup
- . 1 cl lime juice
- . Home made lemonade, made of cucumber cheery tomato and coriander

Her cocktail Mon pote âgé



An event hosted by the IDAC (Interprofession des Appellations Cidricoles), in partnership with the Bartender Association of Normandy and the François Rabelais Professional College in Ifs.

CARIBOS
MONIN