

MARCH 27, 2019
PRESS RELEASE

THE CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES 2019... CELEBRATING PEACE

THE FINALS



AND THE WINNERS ARE:

POLAND

Professional Bartenders International Trophy

SWEDEN

Student Bartenders International Trophy

LATVIA

Country Trophy

& **BELGIUM**

Journalists International Trophy

**14 COUNTRIES,
72 COCKTAILS,
1 DAY OF COMPETITION!**

The 23rd Calvados Nouvelle Vogue International Trophies just ended last March 25, on the stage of Caen Center Congress.

14 countries, professional bartenders and student bartenders to perform and challenge their mixology skills during one full-day of competition: more than five hours of live cocktails making, measuring, mixing and shaking, to deliver high-standard performances and present more than 70 Calvados-based original recipes.



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.

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2019 THEME



14 NATIONS TO CREATE THE COCKTAIL OF PEACE

For the 2019 edition of the Trophies, professional and student bartenders alike were invited to express their idea of PEACE through their cocktail creation. A current topic for the Normandy region who is about to commemorate the 75th anniversary of the D-day landings* and the 2nd edition of Normandy World Peace Forum*.

As an introduction to the theme, delegations were invited upon arrival in Normandy, to visit the worldwide renown Caen Memorial.

In addition, participants had to bring balance and harmony to their cocktails by associating Calvados with a product of their country or region.

Sparkling water from Norway, apple cider from the Czech Republic, violet syrup from Italy, apple juice from Estonia or Poland, or even honey from Paris and blackcurrent liquor from Dijon have, amongst others, fused with Calvados to create flavorful and harmoniously balanced cocktails.

- Belgium
- Czech Republic
- Estonia
- Finland
- France
- Germany
- Italy
- Latvia
- Norway
- Poland
- Russia
- Sweden
- Switzerland
- United-Kingdom

*June 2019

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More about the Calvados Nouvelle Vogue International Trophies

Hosted by the IDAC, Interprofession des Appellations Cidricoles, the purpose of this yearly Calvados-based creative cocktails competition is to popularize the GI Norman brandy around the world, by increasing the knowledge of Calvados, encouraging its usage in cocktails... and inspiring bartenders of today and tomorrow.



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2019 TROPHIES HIGHLIGHTS

POLAND

Poland wins the Professional Bartender International Trophy for the second year in a row. This year's candidate, Artur Wawrzyszczak, had picked up an apple juice from Poland to mix with Calvados. His cocktail, named « Gold Peace Elixir », displays a beautiful and profound golden color simply because, so he said, Peace is precious... Peace is gold.



COUNTRY TROPHY: LATVIA

Professional bartenders and student bartenders are rewarded but, who would be the best scoring country out of the 14? The IDAC and the Calvados producers have therefore decided to give a new award. And LATVIA delegation had the immense pleasure to receive this very first 2019 « Calvados Nouvelle Vogue Country Trophy ».



CHRIS MOORE, « EXEMPLAIRE »

The IDAC and the producers have granted Chris Moore, owner of the **bar Coupette in London**, the title of « Exemplaire 2019 ». This prize distinguishes a personality in the bar industry who, out of pure passion, gives Calvados a special place. Each month, Chris Moore selects a Calvados and a variety of apple to make his signature cocktail, « Apples ». And in 18 months, Coupette has poured more than 6000 Calvados-based cocktails.. savoured in moderation...



Within the bar industry,
Chris Moore is known as
« Mr. Calvados »

SPECIAL GUEST, ARIEL SANECKI

Ariel Sanecki, **Adare Manor's Head Mixologist, in Ireland**, won a gold medal in the Sparkling Cocktail category at the 2018 World Cocktail Championships. Guess what? His winning cocktail « Cocktail King » was made with Calvados. Solicited by the IDAC, Ariel Sanecki was invited to prepare his cocktail to the Trophies' delighted guests.



« I have chosen Calvados
because it has character
and I was looking for
something different
for my cocktail ».
Ariel Sanecki



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2019 AWARDS

Calvados Nouvelle Vogue International Trophies



1ST PRIZE
INTERNATIONAL PROFESSIONAL BARTENDERS TROPHY

Artur Wawrzyszczak / Poland
Bartender at Papu Restaurant, Cracow



His cocktail
Gold Peace Elixir



1ST PRIZE
INTERNATIONAL STUDENT BARTENDERS TROPHY

Ronja Kastberg / Sweden
Student at Boras Catering School



Her cocktail
Baking Peace



1ST PRIZE
INTERNATIONAL JOURNALISTS TROPHY

Nathalie Dewit / Belgium
Journalist at Horeca Magazine



Her cocktail
Floes Columbae

2019 AWARDS

Professional Bartenders International Trophy



1ST PRIZE

Artur Wawrzyszczak / Poland
Bartender at Papu Restaurant, Cracow

« I thought for quite a long time about the theme of Peace and how to create my cocktail with this message. If we look at the history of the world and at stories of people, it appears that we are always looking for something more, to have better, nicer, richer... yes? We always want to be like gold, but for me Peace is gold. And only if we have peace, can we enjoy life. »

HIS RECIPE (WITH A MIXING GLASS)

- . 3 cl Calvados
- . 2 cl Amaretto liquor
- . 2 cl Peach liquor
- . 2 cl Poland apple juice

His cocktail
Gold Peace Elixir



2ND PRIZE

Janis Krastins / Latvia
Bartender on Grand Circle Cruise Line, Valleta

« All around the world people are looking for peace, and I wish that all of you receive a white dove.. White dove, because this bird is a symbol of peace. Peace, it is a feeling we all see and feel differently... through touching, seeing, tasting. With « Taste of Normandy », my idea was to show you how I see the beauty of Normandy. And I recommend that you combine it with the popular French Tarte Tatin ! »

HIS RECIPE (WITH A SHAKER)

- . 3,5 cl Calvados
- . 1 cl Latvian Sour Rhubarb liquor
- . 0,5 cl Monin white chocolate syrup
- . 0,5 cl Monin falernum syrup
- . 3,5 cl Maracuja juice
- . 2 dashes Tonic Bitter

His cocktail
Taste of Normandy



3RD PRIZE

Tomas Nyari / Czech Republic
Bartender at Capra Restaurant, Litomerice

« My cocktail was inspired by World War I. Especially by the Christmas Truce which has been created then. To combine with the beautiful aroma notes of woods and fresh-juicy taste of Calvados, my next inspiration was in seasonal ingredients that were available at that time »

HER RECIPE (WITH A MIXING GLASS)

- . 4 cl Calvados
- . 1,5 cl Becherovka Original
- . 1 cl Monin cinnamon syrup
- . 1,5 cl fresh lemon juice
- . 2 bar spoons of rosehip jam
- . 4 cl Czech virgin apple cider

His cocktail
La Touques



2019 AWARDS

Student Bartenders International Trophy



1ST PRIZE

Ronja Kastberg / Sweden
Student at Borås Catering School

« The idea of my drink and the connection to Peace comes from a simple fact: the best way to find friendship as well as peace must be through good food! In order to achieve Peace in the world, it's important to start with your closest family, friends and neighbours. Swedish crisp apples, aromatic Calvados finished with smooth cream is my recipe for Peace on earth. »

HER RECIPE (WITH A MIXING GLASS)

- . 3 cl Calvados
- . 3 cl Sweden apple juice
- . 1,5 cl vanilla liquor
- . 1,5 cl brown sugar syrup
- . 2 cl double cream

Her cocktail
Baking Peace



2ND PRIZE

Chloe Holliday / United-Kingdom
Student at Brockenhurst College

« For the theme of Peace I thought about the places I find peaceful and relaxing: an English country garden full of flowers. My cocktail is made with ingredients which have a calming and peaceful effect on both, the body and mind. Chamomile & lavender work well with Calvados as it has slightly sweeter tones, and organic acacia honey brings out its slight honeyed flavour. My cocktail is named « Bee Calm » as bees are always buzzing around the flowers and reflect the use of honey in the cocktail. »

HER RECIPE (WITH A SHAKER)

- . 3,5 cl Calvados
- . 2,5 cl Elderflower liquor
- . 2 teaspoons UK organic acacia honey
- . 1 lavender and chamomile teabag
- . 2,5 cl double cream

Her cocktail
Bee Calm



3RD PRIZE

Tiia Jylhä / Finland
Student at Turku Catering School

« My grandfather and I used to pick up cloudberry, and eat them with breadcheese because of the sweet and salty tastes combined. There has been Peace in Finland for a very long time and I wanted to bring it up by choosing Finnish products as many flavors in my mind return to these moments. My cocktail «Whisper of Nature» brings all these flashes of nature, peace, purity and childhood memories. »

HER RECIPE (WITH A MIXING GLASS)

- . 3 cl Calvados
- . 3 cl Finnish cloudberry liquor
- . 1 cl lime cordial
- . 0,5 cl Finnish salted caramel syrup
- . 1 dash bitter chocolate

Her cocktail
Whisper of Nature



2019 AWARDS

Journalists International Trophy



1ST PRIZE

Nathalie Dewit / Belgium

Horeca Magazine

« My inspiration comes from the delicate whiteness of the dove, as well as the «sappy side» that can emerge from the concept of Peace. Here you go. I give you the ideal cocktail to find and savour inner peace.»

HER RECIPE (WITH A SHAKER)

- . 4 cl Calvados
 - . 1,5 cl violet extract
 - . 1 cl sugar cane syrup
 - . 3 cl white grapefruit juice
 - . 2 cl fresh lime
 - . 2 cl Ginger and Lemongrass foam
- Food Revolution / Belgium

Her cocktail
Flos Columbae



2ND PRIZE

Aivis Cerins / Latvia

Riga TV

« This cocktail is devoted to all those courageous soldiers who landed on the coast of Normandy to make sure that this day could bring peace. The night they met, is devoted for all Wester Allied troops, who were ready, to fight one more time, to make world peace. And they did! »

HIS RECIPE (WITH A MIXING GLASS)

- . 3 cl Calvados
- . 1,5 cl Lapsang Souchong tea liquor
- . 4 cl Latvian pomegranate juice
- . 0,5 cl Monin spritz orange syrup
- . 0,5 cl Monin falerum syrup
- . 1 grapefruit peel

His cocktail
Spill of Peace



3RD PRIZE

Annette Perjans / Sweden

Journalist at SBG

« It all starts with the harvest! Throughout the ages, the harvest has brought people together to secure the winter's supply of food and by that, survival. Making Calvados is about enthusiasm, dedication and natural magic. It also takes over 100 different kind of apple and pear varieties, each with its own unique characteristics and taste. Us humans, all have our own unique personalities. Together we can create a world full of mutual understanding, forgiveness and peace. So let's celebrate our differences, just as we celebrate harvest time...»

HER RECIPE (WITH A SHAKER)

- . 4 cl Calvados
- . 2 cl pear liquor
- . 2 cl fresh lemon juice
- . 2 cl Swedish Caliente juice: plum, rosemary, chili
- . 2 cl Swedish apple juice
- . Top with Ginger Joe pear

Her cocktail
Harvest Harmony



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