



### **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 23<sup>rd</sup> 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.





### **2019 THEME**

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 harmonioulsy balanced cocktails.

### ATIONS TO CREATE

#### THE COCKTAIL OF PEACE

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 Calvadosbased 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.



### **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...



### **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.







### **2019 AWARDS**

### **Calvados Nouvelle Vogue International Trophies**



1<sup>ST</sup> PRIZE
INTERNATIONAL PROFESSIONAL BARTENDERS TROPHY

**Artur Wawrzyszczak** / Poland Bartender at Papu Restaurant, Cracow



**His cocktail**Gold Peace Elixir



1<sup>ST</sup> PRIZE INTERNATIONAL STUDENT BARTENDERS TROPHY

Ronja Kastberg / Sweden Student at Boras Catering School



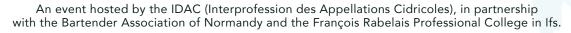


1<sup>ST</sup> PRIZE
INTERNATIONAL JOURNALISTS TROPHY

**Nathalie Dewit** / Belgium Journalist at Horeca Magazine









### **2019 AWARDS**

### **Professional Bartenders International Trophy**



1<sup>ST</sup> PRIZE

## **Artur Wawrzyszczak** / Poland Bartender at Papu Restaurant, Cracow

**His cocktail**Gold Peace Elixir

« 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



2ND PRIZE

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

**His cocktail**Taste of Normandy

« 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 recommand 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





3RD PRIZE

## **Tomas Nyari** / Czech Republic Bartender at Capra Restaurant, Litomerice

restaurant, Eitomence

His cocktail La Touques

« 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







### **2019 AWARDS**

### **Student Bartenders International Trophy**



1<sup>ST</sup> PRIZE

Ronja Kastberg / Sweden

Student at Boras Catering School

Her cocktail Baking Peace

« 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





2<sup>ND</sup> PRIZE

## **Chloe Holliday** / United-Kingdom Student at Brockenhurst College

Her cocktail
Bee Calm

« 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





**Tiia Jylhaä** / Finland Student at Turku Catering School

« My grandfather and I used to pick up cloudberries, 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 theses 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









# 2019 AWARDS Journalists International Trophy



Nathalie Dewit / Belgium
Horeca Magazine

Her cocktail Flos Columbae

« My inspiration comes from the delicate whiteness of the dove, as well as the «soppy 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





**Aivis Cerins** / Latvia Riga TV



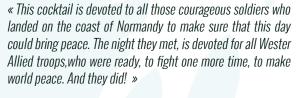
- . 3 cl Calvados
- . 1,5 cl Lapsang Souchong tea liquor

HIS RECIPE (WITH A MIXING GLASS)

- . 4 cl Latvian pomegrenate juice
- . 0,5 cl Monin spritz orange syrup
- . 0,5 cl Monin falernum syrup
- . 1 grapefruit peel

His cocktail Spill of Peace







**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





