

Estonia once more in the spotlight! And Poland... omnipresent in all trophies for this 18th edition of the Calvados Nouvelle Vogue International Trophies



THEY HAD PRECISELY SEVEN MINUTES TO PREPARE THEIR CALVADOS-BASED COCKTAIL AND JUST ONE TO CONVINCe THE JURIES... AND A QUITE SINGULAR CHALLENGE: FOLLOWING THE EXAMPLE OF JEAN PATOU WHO, IN THE 1920S, CREATED THREE PERFUMES: « AMOUR AMOUR », « QUE SAIS-JE ? » AND « ADIEU SAGESSE »... EACH RESPECTIVELY DEDICATED TO BLOND, BRUNETTE AND AUBURN LADIES, THIS YEAR'S COMPETITORS WERE ASKED TO CONCOCT A CALVADOS-BASED COCKTAIL TO PERFECTLY REFLECT THEIR PERSONAL MASCULINE OR FEMININE IDEAL.

The competitors... A total of 70 professional or trainee bartenders, each of them having qualified for the final during the preselection phase organised in 14 different countries*.

On Monday the 7th of April, they were all invited by the IDAC (Interprofession des Appellations Cidricoles - Syndicate of Cider-Producing Labels of Origin) to the auditorium of the Amirauté Hôtel Touques-Deauville... and they all demonstrated delicate and fine command of Calvados apple brandy.

... Janika Roosimäe (Estonia / winner in the professional category), Lankosz Slawomir (Poland / winner in the trainee category) and Jaroslaw Zygula (Poland / winner of the Journalists Trophy): the winners of the three International Trophies sought their delicious inspiration from Gianni Versace, Mila Kunis and from Ukrainian beauties... offering us cocktails that were as enticing as they were appetizing! Photographs and recipes below.

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* THIS 18TH EDITION OF THE CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES WELCOMED 14 COMPETING COUNTRIES.

- GERMANY
- BELGIUM
- DENMARK
- ESTONIA
- UNITED STATES / STATE OF NEW YORK
- FINLAND
- FRANCE
- ITALY
- LUXEMBOURG
- NORWAY
- NETHERLANDS
- POLAND
- RUSSIA
- SWITZERLAND



DO YOU KNOW WHAT FOOD PAIRING IS?

Highly popular throughout the United States, food pairing consists in accompanying food, not with a glass of wine or cider... but with a cocktail. During the closing dinner of the 18th edition of the Calvados Nouvelle Vogue International Trophies, Eric Provost, head chef at l'Etrier, the restaurant in Deauville's Hôtel Royal, Marc Jean, president of the Association of French Bartenders and head bartender at the Hôtel Normandy, also in Deauville, and Jean-Sébastien Mélot, bartender and founder of the Bootleggers network, worked together in perfect harmony to offer our guests lobster rolls with fresh vegetables, coriander and cocktail sauce, accompanied by Marc Jean's « *Normandyse* » cocktail. This delectable starter was followed by gently spiced preserved shoulder of lamb, vegetable tian with aubergine caviar and accompanied by a great classic: the « *Calvados Cocktail* », created in the 1930s by Harry Craddock, head bartender at the Savoy in London... one of the cocktail-making world's great masters... His cocktail was interpreted, for the occasion, by Jean-Sébastien Mélot.

WINNERS OF THE CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES



1ST PRIZE

INTERNATIONAL PROFESSIONAL BARTENDERS TROPHY

Janika Roosimäe / ESTONIA

Cocktail: « Ti Amo »



1ST PRIZE

INTERNATIONAL TRAINEE BARTENDERS TROPHY

Lankosz Slawomir / POLAND

Cocktail: « Divine Folie »



1ST PRIZE

INTERNATIONAL JOURNALISTS TROPHY

Jaroslaw Zygula / POLAND

Cocktail: « Violet Dew »

More details over the coming pages

JEAN PATOU PRIZE

ALAIN GABRIEL / FRANCE

Cocktail: « Kristin Scott Thomas »



On the occasion of the centenary of its creation, the House of Jean Patou enthusiastically accepted the invitation extended by the IDAC. « *I immediately succumbed to the Calvados syndicate's proposal* » recalls Bruno Cottard, vice president of Jean Patou France. « *For me, Calvados is a clear and sincere brandy whose eternal quest for quality is also ours. Its interpretation in the form of cocktails is an excellent creative initiative. And is it not also an artistic inspiration?* » Bruno Cottard, Thomas Fontaine, perfume creator for the

House of Jean Patou and Emmanuelle Polle, the illustrious designer and perfumer's biographer, joined forces to observe, taste and reward the cocktail they believed best personified Patou's image. The winning cocktail, entitled « *Kristin Scott Thomas* », was created by Alain Gabriel, bartender at the Cyclamen in Le Havre. He successfully charmed this exceptional jury with peachy notes, reminiscent of the fruity aroma of the perfume « *Que sais-je ?* », glorifying the Calvados base of his cocktail.

INTERNATIONAL PROFESSIONAL BARTENDER TROPHY



1ST PRIZE

Janika Roosimae / ESTONIA
Barmaid at the Olympic Casino in Tallinn

Cocktail devoted to:

Gianni Versace

« He was an incredible man; he was capable of offering each and every woman a touch of masculinity and each and every man a hint of sensuality. Just like Versace, my cocktail is both masculine and extremely sensual! »



« Ti Amo »

Short drink prepared in a shaker

RECIPE

3 cl of Calvados
1 cl of apple tart syrup
2 cl of rhubarb liqueur
3 cl of apple juice
0.25 of Amaretto



2ND PRIZE

Alain Gabriel / FRANCE - ABF Normandy
Bartender at the Cyclamen in Le Havre

Cocktail devoted to:

Kristin Scott Thomas

« For this Franco-British actress, I was looking to combine tea - a reference to her homeland - with an association of aromas of rose, a twist of orange and lemon. The passion fruit syrup represents her passion for cinema. »



« Kristin Scott Thomas »

Long drink prepared in a glass

RECIPE

4.5 cl of Calvados
4.5 cl of sparkling peach ice tea
2 cl of passion fruit syrup
0.5 cl of peach tea syrup
A few drops of Angostura Bitters
A small sugar lump



3RD PRIZE

Artur Wawrzyszczak / POLAND
Bartender for the event organiser Artiwa

Cocktail devoted to:

His fiancée !

« My ideal... is my own sweetheart. Her experience and her wisdom are represented by the Calvados, whereas her love of flowers is portrayed via the lavender syrup - her favourite flower. For her sincerity, which can sometimes lead to the odd argument, I added an ingredient she doesn't like: lemon juice. The first time I tasted my cocktail, I closed my eyes and I saw her...»



« Living with lavender »

Short drink prepared in a shaker

RECIPE

2.5 cl of Calvados
2 cl of yoghurt liqueur
1.5 cl of apple juice
1.5 cl of lemon juice
1.5 cl of lavender syrup

INTERNATIONAL TRAINEE BARTENDER TROPHY



1ST PRIZE

Lankosz Slawomir / POLAND

Cocktail devoted to:

Mila Kunis

« The combination of rosemary, almond, orange and apple may initially appear a little « wild » and somewhat shocking. If truth be told, it's simply the personification of Mila Kunis herself, just like she is in her films, frenetic and surprising. »



« Divine Folie »

Long drink prepared in a shaker

RECIPE

4.5 cl of Calvados
1 cl of Triple Sec
4 cl of apple juice
2 cl of fresh lemon juice
2 cl of rosemary syrup
1.5 cl of barley water



2ND PRIZE

Christian Algreen Berger / NORWAY

Cocktail devoted to:

David Beckham

« Parallels can be drawn between Jean Patou and David Beckham; they both share a fine vision of fashion, perfume and hairstyling. The footballer's masculinity and talent as a model inspired me greatly. »



« The french Beckham »

Short drink prepared in a shaker

RECIPE

2.75 cl of Calvados
1.25 cl of Vermouth
1.75 cl of fresh lime syrup
1 cl of home-made bergamot orange, mandarin, aniseed and spice syrup.
1 cl of Marasquin (cherry liqueur)



3RD PRIZE

Bérengère Gautier / BELGIUM

Cocktail devoted to:

Cécile de France

« I chose the actress Cécile de France, first of all since, despite her name, she is Belgian, but also because she is one of those people who successfully personifies simplicity, gentleness and elegance... with a hint of humour, piquant and natural charm. A woman who would, undoubtedly, have very much appealed to Jean Patou! Le Melting is a reference to the film « Auberge Espagnole », the first film I saw the actress play in. Just like the film, I was looking to associate flavours of different origins, apples from Normandy, ginger from India and citrus fruits from Spain. My aim was to transform a flavoursome Spanish inn into a deliciously tasty melting pot. »



« Le Melting »

Short drink prepared in a shaker

RECIPE

3 cl of Calvados
2 cl of ginger liqueur
1.5 cl of lime juice
1 cl of cane sugar syrup
1 orange zest

FINAL OF THE FRENCH PROFESSIONAL BARTENDER TROPHY



1ST PRIZE:

Alain Gabriel / ABF Normandy
Barman at the Cyclamen in Le Havre

Cocktail devoted to:

Kristin Scott Thomas

« For this Franco-British actress, I was looking to combine tea - a reference to her homeland - with an association of aromas of rose, a twist of orange and lemon. The passion fruit syrup represents her passion for cinema. »



« Kristin Scott Thomas »
Long drink prepared in a glass

RECIPE

4.5 cl of Calvados
4.5 cl of sparkling peach ice tea
2 cl of passion fruit syrup
0.5 cl of peach tea syrup
A few drops of Angostura Bitters
A small sugar lump



2ND PRIZE

Jérôme Ravard / ABF Brittany - Pays de Loire
Bartender at the Duplex in Nantes

Cocktail devoted to:

Maryline Monroe

« The way I dosed my cocktails offers it unrivalled lightness, just like the ultra-famous photograph of Marilyn Monroe on a New York subway grate. It is a glamorous and scented cocktail. »



« La blonde aux yeux bleus »
Long drink prepared in a shaker

RECIPE

3.5 cl of Calvados
4 cl of Aloé Si juice
3 cl of Ice Berry juice
2 cl of pressed lime juice
1 cl of vanilla syrup
1 cl of blue Curaçao



3RD PRIZE

Charlotte Boidron / ABF Touraine - Poitou
Barmaid at the Bistrot des Deux A in Angers

Cocktail devoted to:

Philippe Picard, her ABF president and former Head Bartender

« The truth is that he was the one who introduced me to and helped me appreciate each and every ingredient in my recipe. If I love creating and preparing cocktails so much, I owe to the person who has accompanied, helped and supported me in my career to date. I prepared this cocktail thanks to him and for him. »



« Joy'eau »

Short drink prepared in a shaker

RECIPE

2.5 cl of Calvados
1.5 cl of wild peach cream
1 cl of green apple syrup
1 cl of cucumber syrup
Fresh basil
Fresh mint

FINAL OF THE FRENCH TRAINEE BARTENDER TROPHY - COMPLEMENTARY BARTENDER OPTION



1ST PRIZE Lucas Armellini / Illkirch

Cocktail devoted to: **Charlize Theron**
« This seductive, gorgeous blond woman is sure to appreciate this cocktail that incites us, just like Charlize Theron does, to bite into life as we would a delicious apple. Its fruity notes are reminiscent of the Dior perfume « J'Adore » which the actress so fittingly portrays. A rich and elegant lime cream, to depict her South African origins, offers the cocktail a touch of sophistication. »



« **Plaisir partagé** »
 Short drink prepared in a shaker

RECIPE
 2 cl of Calvados
 2 cl of green apple cream
 2 cl of pear nectar
 1 cl of chestnut syrup



2ND PRIZE Lucie Bonilli / La Roche sur Yon

Cocktail devoted to: **Anne Hathaway**
« In the film The Devil Wears Prada, Anne Hathaway succeeds in the fashion world thanks to her perseverance, just like any bartender can hope to make his way, from behind his bar, in the bartending world. This extremely feminine and sophisticated actress epitomises « Magnifique », the perfume by Lancôme for which she was the icon in 2008. The spicy notes of this fragrance, revelatory of a certain form of passion, revived today in Apple Erotica with its hints of ginger and spicy syrup. Mango is there to remind us of this lady's great gentleness. »



« **Apple Erotica** »
 Long drink prepared in a shaker

RECIPE
 4 cl of Calvados
 2 cl of Cointreau
 1 cl of lemon juice
 1 cl of ginger juice
 4 cl of mango juice
 1 dash of spicy mango syrup



3RD PRIZE Océane Patrin / Arcachon

Cocktail devoted to: **Lana del Rey**
« Lana del Rey voluptuously depicts the wardrobe created by the designer Jean Patou. With her suave and radiant femininity, she is the quintessence of a retro fragrance. My cocktail is a gentle and fragrant flow of femininity, associating fruity aromas with a magnificent floral bouquet and the fresh and sparkling notes of lemon. Its sensual apple-flavoured heart is sure to bewitch you, just like Lana del Rey's physique and voice. »



« **La robe rouge** »
 Short drink prepared in a shaker

RECIPE
 3.5 cl of Calvados
 1.5 cl of St Germain liqueur
 1 cl of Morello cherry syrup
 1 cl of fresh lemon juice

INTERNATIONAL JOURNALISTS' TROPHY



1ST PRIZE Jaroslaw Zygula / POLAND

Cocktail devoted to:

Ukrainian beauties

« In ancient Greece, violets were considered as sacred flowers that miraculously grew in the spring. They are described in dictionaries as synonymous to fidelity, love, reliability, spring and hope. In the language of flowers, violet means « I'm thinking of you ». Today, I'd like to say, « I'm thinking of you, Ukrainian beauties ». »



« Violet Dew »

Short drink prepared in a mixing glass

RECIPE

2.5 cl of Calvados
0.5 cl of violet liqueur
1 cl of lime syrup
0.5 cl of cardamom syrup
4 cl of apple juice



2ND PRIZE Fabio Bacchi / ITALY

Cocktail devoted to:

Mediterranean ladies

« In each ingredient, the sun's energy makes all the difference, and when combined with the gentle Mediterranean character, it generates an explosion of style and glamour. Elegant, curious, fragrant, this cocktail is like the chicest of Mediterranean ladies. Simple and elegant style and glamour for an ambitious lady, with a fiery character in times of need. Accessible yet dangerous for those who believe they can dominate them. »



« Caddy »

Short drink prepared in a shaker

RECIPE

3 cl of Calvados
2 cl of Americano
1.5 cl of fresh lemon juice
1 cl of Mastiha de Chios (resin liqueur)
0.5 cl of gum syrup (Acacia sap)



3RD PRIZE Michiel Leen / BELGIUM

Cocktail devoted to:

Sophie Marceau

« This cocktail is tenderly gentle, rich, full of fragrance and proves to be powerful and spicy. This description perfectly fits what I know of the superb lady and talented actress Sophie Marceau. »



« Sweet Normandy »

Short drink prepared in a shaker

RECIPE

3 cl of Calvados
2 cl of yoghurt liqueur
1.5 cl of cinnamon essence
1.5 cl of hazelnut syrup
1 cl of fresh cream