

COCKTAILS TROPHIES

CAEN - NORMANDY



CALVADOS
NOUVELLE VOGUE
INTERNATIONAL TROPHIES

20TH EDITION - MARCH 2016, 20TH & 21ST

THEY HAVE WON WITH STYLE! ESTONIA AND RUSSIA SHARE THE TOP OF THE PODIUM.

The last 21st of March, in Caen - Normandy, over **one hundred** bartenders, representing **14 countries** « have vigorously battled » for the **Calvados Nouvelle Vogue International Trophies 20th edition**. They had to conquer... the **International Bartending Students Trophy**

and the **International Professional Bartenders Trophy**. The winners... barmaid for most.. are coming from Eastern countries! Mainly Estonia and Russia, recent Calvados-drinking nations, which obviously have fully understood and adopted the Normandy's apple brandy..

FOR THIS SPECIAL ANNIVERSARY EDITION,

Calvados producers had selected a flamboyant theme, celebrating another major anniversary in Normandy: the 950th anniversary of the battle of Hastings, which would lead William the Conqueror to the throne of England. Therefore, all candidates had to answer the IDAC's question : « *With which Calvados-based cocktail, would William the Conqueror celebrate victory?* »



GREAT SHOW GREAT TASTES

With a mix of ambition, emulation, self-confidence, a research in taste sensations and powerful looks, all candidates bravely played the game and explored this neo-medieval theme to the fullest. Audience, technical and tasting jurors, savored the candidates involvement and pointed out the impressive high-standards of the 88 crafted cocktails!



A DAY TO REMEMBER



BLUE WAVE ON THE PODIUM



Estonia invades the podium!

First Prize for the International Professional Bartenders Trophy, third Prize for the International Bartending Students Trophy and last but not least, first Prize for the International Journalists Trophy... Estonia has proved once again, to be a fierce and quite undefeated adversary.

“ Things I like about Calvados, is that it is strong in a cocktail but it's fruity at the same time. I like to mix Calvados with cream, and something fresh, such as ginger, basilic, rosemary or apples. ”

Brita KIKAS

Professional Bartender,
2016 winner.



BARMAIDS... WINNERS OF THE 20TH EDITION!

Out of 9 prizes (3 per category), 5 trophies have been awarded to young ladies... That says a lot about the feminization of the profession. All of them showed motivation and boldness combined with a great dose of talent and skills!

14 COUNTRIES IN THE ADVENTURE

Belgium, Denmark, Estonia, Finland, France, Germany, Latvia, Netherlands, Norway, Poland, Russia, Sweden, Switzerland, United-Kingdom...



SURPRISES OF THE DAY



SPECIAL PRIZE THE CONQUEROR



« *Sword of the tears !* », the cocktail created by Inguss Reizenbergs, from Latvia, won a special prize, named « *The Conqueror* ». Awarded by the Normandy Region, it was given by Clothilde Eudier, the Normandie Regional Council vice-chairman. The IDAC hopes that this cocktail will be poured during the many 950th anniversary ceremonies... which represent more than 200 events expected this year in Normandy.



Inguss REIZENBERGS
Latvia

His cocktail (renamed)
The Conqueror



HIS RECIPE

- 2,5 cl Calvados
- 0,75 cl Aperol
- 1 cl Lime cordial mix
- 0,25 cl Chocolate menthe syrup
- 3 cl Aloe vera juice
- 1 Dash orange bitter



THE MYSTERY BOX

With such a name.. it really was a surprise! A surprise to celebrate the trophies' anniversary. The pitch? The 14 international professional bartenders had to compete and shake again... They had to invent and make, live on stage, a Calvados based-cocktail with a selection of given ingredients, the same for everyone... British inspired of course! As a matter of fact, these ingredients could have been discovered by William the Conqueror at his arrival in London.

And the winner was... Christian Vikman, from Norway. Apple on the cake? Candidates walked back on stage, dressed in medieval costumes...



Christian VIKMAN
Norway



His cocktail



calvadosnouvellevogue.fr

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CALVADOS NOUVELLE VOGUE INTERNATIONAL TROPHIES

- 1ST PRIZES -



Brita KIKAS / Estonia 

Bartender at Maasikas in Tartu

1st PRIZE

INTERNATIONAL PROFESSIONNEL BARTENDERS TROPHY



Her cocktail
Cheers to
the Bastards !



Ekaterina RIAKHOVSKAIA / Russia 

Student at Orenburg Catering College

1st PRIZE

INTERNATIONAL BARTENDING STUDENTS TROPHY



Her cocktail
Triumph



Kristjan MARKII / Estonia 

Journalist at Kõök Magazine

1st PRIZE

INTERNATIONAL JOURNALISTS TROPHY



His cocktail
Good Will

- SPECIAL PRIZES -



Inguss REIZENBERGS / Latvia 

Bartender at Gemoss in Riga

PRIZE 'THE CONQUEROR', NORMANDIE REGION AWARD



His cocktail (renamed)
The Conqueror



Christian VIKMAN / Norway 

Bartender at Highbury Pub in Oslo

MYSTERY BOX TROPHY



His cocktail

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 and Giffard liqueurs.





CALVADOS NOUVELLE VOGUE INTERNATIONAL PROFESSIONAL BARTENDERS TROPHY



Brita KIKAS / Estonia

Bartender at Maasikas in Tartu

« My cocktail is perfect for William he Conqueror because it's the one he would drink with his mom. The reason is, that his wife didn't love him.* So the one and only beloved female in his life was his mom. That's why the cocktail is a bit feminine but still has a manly touch in it.»

* Brita Kikas personal historical interpretation

HER RECIPE (SHAKER)

- . 2,5 cl Calvados
- . 1,5 cl Apple juice
- . 2 Slices of fresh ginger
- . 1,25 cl Mandarino Mandarin
- . 1 Barspoon spices of Chai Latte
- . 1,5 cl Fresh cream

Her cocktail Cheers to the Bastards!



Fabian VAN ROY / Belgium

Bartender at the Waterloo in Bruxelles

« The Calvados in my cocktail symbolizes Falaise, William's hometown. Its sweetness, touch of citrus fruits and lime reminds him the necessity to mix gentleness and toughness. The white crown is his own crown. In William's mind, this cocktail is a sign of a blooming future »

HIS RECIPE (SHAKER)

- . 3,5 cl Calvados
- . 1,5 cl Green melon liqueur
- . 1,5 cl Citrus green tea syrup
- . 1 cl Fresh lemon juice
- . 1/2 White egg

His cocktail Le printemps commence tôt



Alain GABRIEL / France

Bartender at the Cyclamen in Le Havre

« Mora is the name of William's the Conqueror's ship when he sailed to England. It was a gift from his wife, Matilda. After the victory of Hastings, he would have appreciated this powerful yet fruity cocktail, a mix of Norman Calvados and Anglo-saxon cider. Peach and Mango bring out the Calvados strength. Like a white flag, they announce peace and reconciliation »

HIS RECIPE (SHAKER)

- . 5 cl Calvados
- . 1 cl Peach liqueur
- . 0.5 cl Mango syrup
- . 4 cl Old Mout Cider passion fruit and apple
- . 1/2 sugar cube
- . Drops of peach bitter

His cocktail Le Mora



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.

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CALVADOS NOUVELLE VOGUE INTERNATIONAL BARTENDING STUDENTS TROPHY



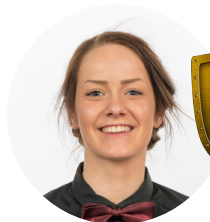
Ekaterina RIAKHOVSKAIA Russia

“The battle of Hastings became the decisive moment of the Norman conquest of England. My cocktail represents a mix of carelessness, simplicity, comfort and power.»

HER RECIPE (SHAKER)

- . 4 cl Calvados
- . 1,5 cl Peach liqueur
- . 1,5 cl Lime juice
- . 1,5 cl Mango syrup
- . 1 Egg white

Her cocktail Triumph



Eden MYÖHÄNEN Finland

« My calvados drink is named after William the Conqueror's wife, Matilda. Sweet, fresh and well-balanced, it is Calvados that brings the whole drink together. »

HER RECIPE (MIXING GLASS)

- . 3 cl Calvados
- . 1 cl Cointreau
- . 2 cl Apple juice
- . 1 cl Lime juice
- . 2 cl Rowanberry

Her cocktail Matilda



Karina TAMM Estonia

« For my cocktail, I have imagined that William would drink to all his fallen comrades, soldiers who fought with him and brought him victory. The garnish of my cocktail is symbolizing the autumn battlefield, where the battle took place, leaves and apples lying around.»

HER RECIPE (MIXING GLASS)

- . 4 cl Calvados
- . 0,25 Orange blossom water
- . 2 cl Homemade rose infused apple juice
- . 0,4 ml Orange bitter
- . 0,5 cl Peach liqueur
- . 0,75 cl Apricot brandy liqueur

Her cocktail Fallen Warrior



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CALVADOS NOUVELLE VOGUE INTERNATIONAL JOURNALISTS TROPHY



Kristjan MARKII Estonia

« A mix of French courage, known as Calvados, a little help of gunpowder, known as cinnamon, herbal liquors and bitters, for our good health, and blended with tea, to unite cultural traditions from France and England. »

HIS RECIPE (MIXING GLASS)

- . 4 cl Calvados
- . 1 cl Elderflower liquor
- . 1 cl Mandarin pyre
- . 0,03 cl Orange bitter
- . 2 cl Oriental apple ice tea
- . Cinnamon dust

His cocktail Good Will



Jessy EECKELS Belgique

« With the English toffee defeated by the proud and strong Norman Calvados, with a touch of Vanilla warmth and subtle sweetness of lime and maraschino cheery, New Era brings the throne of England to William the Conqueror.»

HER RECIPE (SHAKER)

- . 3,5 cl Calvados
- . 1,5 cl Toffee liqueur
- . 1,5 cl Maraschino liqueur
- . 1cl Vanilla syrup
- . 1,5 cl Fresh lime

Her cocktail New Era



Leslaw Dumanski Poland

« It is a great anniversary for our hosts from Normandy. Although these events took place 950 years ago, the same features are still needed to win many battles. Those features are: strength, virility, courage, cleverness and strong will. My drink adds vigor and energy. It is worthy of the King. It is worthy of you. »

HIS RECIPE (SHAKER)

- . 3 cl Calvados
- . 2 cl Chartreuse Verte
- . 1 cl Fresh lemon
- . 7 cl Red beet juice
- . 0,5 cl Hot spicy syrup
- . White egg float

His cocktail Royal Purple



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