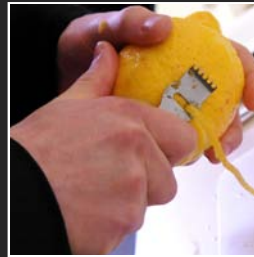


- P r e s s R e l e a s e -



Luxembourg and France, winners of the 14th Edition of the Calvados Nouvelle Vogue International Trophies!

13 countries represented, a total of 64 competitors, MCB* trainees from catering schools, professional bartenders... and... journalists, all gave it a "shake" on the 29th of March with the same, ambitious aim in mind - to create a Calvados-based cocktail capable of delectably representing (arousing the same emotion as) a fine masterpiece by Boudin, Monet, Pissarro...

A genuine tribute to impressionism, both on canvas and in cocktail glasses!

...for the IDAC, Interprofession des Appellations Cidricoles (Syndicate of Cider-based product labels of origin) was looking to highlight the creation this year of an outstanding festival entitled "La Normandie Impressionniste", which will be adding colour throughout Normandy from June to September 2010...

An impressionist cocktail ? A somewhat repetitive title ? It is true to say that a cocktail, born from small strokes of genius, each ingredient, flavour, aroma, colour gradually completing the picture... is, in substance and by definition, an impressionist creation.

Let's just say that, this year, the calvados-based creations we discovered were "doubly impressionist", for they were required to portray, via both taste and aroma, an impressionist painting chosen by each competitor from a selection of works compiled by the Musée Malraux in Le Havre.

An apparently inspired theme... For the two lucky winners successfully offered their own fresh and flavoursome interpretation of two

paintings by Eugène Boudin : "Soleil pâle se couchant" and "Etude de ciel sur le bassin du Commerce du Havre", respectively in the form of a short and a long drink.

The first, with rich bronze tints, offers a perfect medley of Calvados with passion fruit and mandarin. The cocktail was created by Baptiste Cardot, bartender in a 4 star hotel in Lipperscheid, in the Grand Duchy of Luxembourg.

"It's a very gentle and feminine cocktail. The cream adds a certain unctuousness, the soothing light of dusk, and the Calvados a dash of intensity."

The second cocktail was created by Gaëlle Ricci, a trainee bartender in the Complementary Bartender Option category at the Lycée de Cascoigne in Talence (currently in training at the Hôtel Lutetia in Paris).

Her chosen painting also depicts those special hues that can only be seen at dusk... the ideal time of day to delight in a cocktail? Calvados, liquorice syrup, green grapes... Gaëlle offers us a harmonious blend of both wine and cider-based produce in "a refreshing and well-proportioned cocktail where the hint of acidity from the lime strikes a fine balance with the voluptuousness of the grape..."

... Hats off to the Estonian delegation ! Intensive preparation, together with several thorough preselection campaigns have proved fruitful : "Trainee Bartender Trophy", "Professional Bartender Trophy and "Journalists' Trophy"; for each of these international prizes, an Estonian was in the winning trio! Our congratulations ladies !

• Complementary Bartender Option

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13 COMPETING COUNTRIES

BELGIUM
DENMARK
ESTONIA
FINLAND
FRANCE
GERMANY
GREAT BRITAIN
HOLLAND
ITALY
LUXEMBOURG
NORWAY
SWEDEN
SWITZERLAND

STUDENT INTERNATIONAL TROPHY
Results of the 14th Edition of the Calvados Nouvelle Vogue International Trophies

1st Prize
STUDENT INTERNATIONAL TROPHY

Gaëlle RICCI / FRANCE

Lycée de Gascogne in Talence

Chosen illustration :

« *Etude de ciel sur le bassin
du Commerce du Havre* »* Vers 1895 - Boudin



Her cocktail:

"Honfleur"

Composition

(prepared in a shaker):

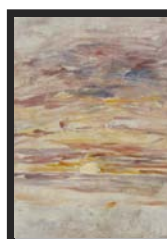
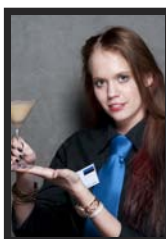
- . 4cl of Calvados
- . 2cl of Amaretto syrup
- . 2cl of liquorice syrup
- . 1cl of green lime juice
- . 4cl of white grape juice

2nd Prize
STUDENT INTERNATIONAL TROPHY

Gerda VIKS / ESTONIA

Club Tallinn

Chosen illustration : « *Soleil pâle se couchant* »* -
vers 1895 - Boudin



Her cocktail :

"La naissance de Calvados"

Composition

(prepared in a shaker) :

- . 2cl of Calvados
- . 1.5cl of maple syrup
- . 1cl of Amaretto di Saronno
- . 1.5cl of peach nectar
- . 1cl of whipped cream

All of the above cocktails were prepared thanks to the generous participation of Caraïbos fruit juices, Monin syrups and Giffard liqueurs.

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3rd Prize
STUDENT INTERNATIONAL TROPHY

Laura SCHURCH / SWITZERLAND

Bar Academy

Chosen illustration : « *Fécamp, bord de mer* »*
1881 - Monet



Her cocktail :

"Alizé 3 Pommes"

Composition

(prepared in a shaker) :

- . 3cl of Calvados
- . 0.5cl of cinnamon syrup
- . 1cl of Butterscotch
- . 9.5cl of Apple juice
- . 1cl of Manzanita

* All illustrations chosen by candidates are part of the Musée Malraux collection in Le Havre.

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PROFESSIONAL BARTENDER INTERNATIONAL TROPHY

Results of the 14th Edition of the Calvados Nouvelle Vogue International Trophies

1st Prize

PROFESSIONAL BARTENDER INTERNATIONAL TROPHY

Baptiste CARDOT / LUXEMBOURG

« Charly's Bar Sporthotel Leweck » in Lipperscheid

Chosen illustration :

« *Soleil pâle se couchant* »*

vers 1895 - Boudin



His cocktail :

"Calvattitude"

Composition

(prepared in a shaker) :

- . 2cl of Calvados
- . 1cl of mandarin syrup
- . 1.5cl of passion fruit liqueur
- . 2cl of fresh cream
- . 2.5cl of passion fruit juice

2nd Prize

PROFESSIONAL BARTENDER INTERNATIONAL TROPHY

Dave MULDER / HOLLAND

« Spa Zuiver » in Amsterdam

Chosen illustration :

« *Fécamp bord de mer* »* - 1881 - Monet



His cocktail :

"Soleil levant"

Composition

(prepared in a shaker) :

- . 2cl of Calvados
- . 1cl of blackberry syrup
- . 2cl of sour apple
- . 2cl of orange juice

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3ème Prix

PROFESSIONAL BARTENDER INTERNATIONAL TROPHY

Agve MARK / ESTONIA

« Chicago 1933 » in Tallinn

Chosen illustration :

« *Grand ciel* »* - vers 1895 - Boudin



Her cocktail :

"Chocapple"

Composition

(prepared in a shaker):

- . 2cl of Calvados
- . 1.5cl of green apple syrup
- . 1.5cl of maple spice syrup
- . 3cl of whipped cream

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MCB STUDENT NATIONAL TROPHY

Results of the 14th Edition of the Calvados Nouvelle Vogue International Trophies

1st Prize STUDENT NATIONAL TROPHY

Gaëlle RICCI / FRANCE

Lycée de Gascogne in Talence

Chosen illustration :

« Etude de ciel sur le bassin
du Commerce du Havre »* Vers 1895 - Boudin



Her cocktail:

"Honfleur"

Composition

(prepared in a shaker):

- . 4cl of Calvados
- . 2cl of Amaretto syrup
- . 2cl of liquorice syrup
- . 1cl of green lime juice
- . 4cl of white grape juice

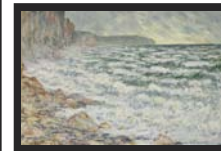
2nd Prize STUDENT NATIONAL TROPHY

Luc CANEPA / FRANCE

Lycée Greta Belliard in Paris

Chosen illustration :

« Fécamp, bord de mer »* 1881 - Monet



His cocktail :

"Calva-playa"

Composition

(prepared in a shaker):

- . 3.5cl of Calvados
- . 1.5cl of banana liqueur
- . 1.5cl of Maracuja juice
- . 0.5cl of coconut syrup

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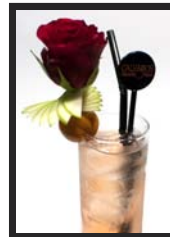
3rd Prize STUDENT NATIONAL TROPHY

Rémy NOWOSAD / FRANCE

Lycée Paul Valéry in Menton

Chosen illustration :

« Ciel d'orage sur l'estuaire
du Havre »* Vers 1895 - Boudin



His cocktail :

"Jour d'Apple"

Composition

(prepared in a shaker) :

- . 4cl of Calvados
- . 1.5cl of apricot liqueur
- . 1,5cl of Arancio Vermouth
- . 4cl of Ginger Ale
- . 4cl of apple juice
with rose BIO

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PROFESSIONAL BARTENDER NATIONAL TROPHY

Results of the 14th Edition of the Calvados Nouvelle Vogue International Trophies

1st Prize

PROFESSIONAL BARTENDER NATIONAL TROPHY

Sébastien PELLIGRINI / ALSACE

Barman du « Hilton » à Strasbourg

Chosen illustration :

« Ciel d'orage sur l'estuaire du Havre »*
vers 1895 - Boudin



His cocktail :

"Dark Night"

Composition

(prepared in a shaker) :

- . 4cl of Calvados
- . 1cl of fresh lemon juice
- . 2cl of Grand Marnier
- . 1cl of blueberry jam
- . 1cl of barley water

2nd Prize

PROFESSIONAL BARTENDER NATIONAL TROPHY

Jean-Charles SEMELIM / TOURAINE

Barman du bar « Les 3 Rois » à Tours

Chosen illustration :

« Dame en blanc sur la plage de Trouville »* - 1869 - Boudin



His cocktail :

"Pomme d'amour"

Composition

(prepared in a shaker) :

- . 3cl of Calvados
- . 2cl of Apple juice
- . 1cl of jasmine syrup
- . 2 spoonfuls of blueberry jam
- . Yellow lime cubes

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3rd Prize

PROFESSIONAL BARTENDER NATIONAL TROPHY

Tiffany WEPPE / ILE DE FRANCE

Barman du « New York City Bar » in Créteil

Chosen illustration :

« Ciel d'orage sur l'estuaire du Havre »*
vers 1895 - Boudin



Her cocktail :

"L'Impressionniste"

Composition

(prepared in a shaker) :

- . 4cl of Calvados
- . 1cl of gingerbread syrup
- . 2cl of coffee liqueur
- . 2cl of single cream

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All of the above cocktails were prepared thanks to the generous participation of Caraïbos fruit juices, Monin syrups and Giffard liqueurs.

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JOURNALISTS' TROPHY

Results of the 14th Edition of the Calvados Nouvelle Vogue International Trophies

1st Prize JOURNALISTS' TROPHY

Ritta ROOSAAR / ESTONIE

Eesti Express / Estonian Express

Chosen illustration :

« Vaches et Boeufs »* - Boudin



Her cocktail :
"Show me the heaven"
Composition
(prepared in a shaker):
. 2cl of Calvados
. 1cl of peach syrup
. 2cl of Cocogif
. 1 barspoon of Amaretto
. 2cl of whipped cream

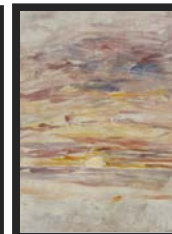
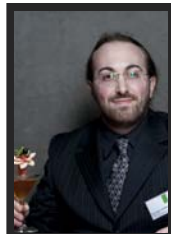
2nd Prize JOURNALISTS' TROPHY

Sebastiano GARBELLINI / ITALIE

Drinks & Food / Horeca

Chosen illustration :

« Soleil pâle se couchant »* - Vers 1895 - Boudin



His cocktail :
"Bohemian Sunset"
Composition
(prepared in a shaker):
. 4cl of Calvados
. 2cl of Maraschino
. 0.5cl of Galliano Balsamico
. 0.5cl of sugar syrup
. 7 drops of orange bitter

3rd Prize JOURNALISTS' TROPHY

Gérard KARAS / LUXEMBOURG

Luxemburger Wort

Chosen illustration :

« L'anse des Pilotes et le brise-lames

Est Le Havre, après-midi, temps ensoleillé »*

1903 - Pissarro



His cocktail :
"Apple Wood"
Composition
(prepared in a shaker):
. 2.5cl of Calvados
. 1.5cl of wild strawberry
liqueur
. 2.5cl of passion fruit juice
. 0.5cl of almond syrup