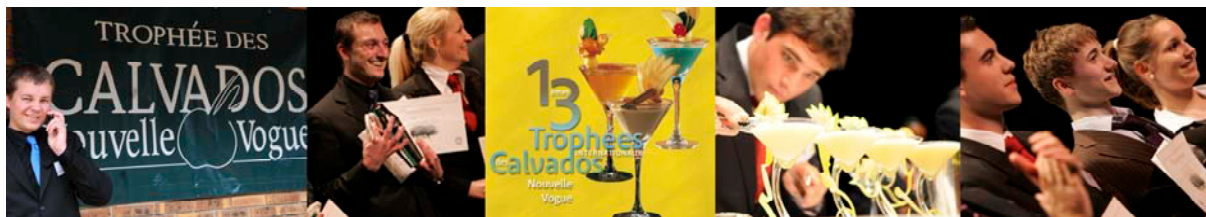


**The United Kingdom and Belgium, greatly inspired by Calvados and the four elements, are the proud winners of the 13th edition of the Calvados Nouvelle Vogue International Trophies!**



Both catering school bartender students and professionals from throughout Europe... A total of 150 participants, from 13 different countries, were reunited in Bagnoles de l'Orne last Monday, to take part in the 13th edition of the Calvados Nouvelle Vogue Trophies, an international competition involving the creation of cocktails using Calvados as a base.

And, over and above Calvados of course, the chosen theme for the 2009 competition was: "the four elements".

... A veiled reference to the spa town's fine architecture, to its Belle Epoque houses highlighted with coloured enamel symbolising water, air, earth and vegetation.

Several months of research and preparation, Preselection campaigns in each French region, and in each participating country... To finally, on stage and in the spotlight on Monday the 6th of April, the big day, attempt to win over the juries... in only 5 minutes for a short drink, and 7 for a long drink!

And Cédric Van Zanten, a student in the Complementary Bartender Option at the Institut Emilie Gryzon in Brussels, along with Stefano Cossio, from the Dorchester Hotel in London, proved to be the most convincing! Their respective cocktails: « Cap Orne » and « Sous bois » both delighted the tasting jury.

Of these two days spent in Orne, one of the memorable events for the IDAC's invitees, was undoubtedly their discovery of the region's pear production. For most of them believed Calvados to be exclusively distilled from cider apples. A visit to the Préaux distillery and a morning spent at the Maison du Parc in Carrouges – including a commented Calvados Domfrontais and Poiré Domfront tasting session – taught them that those large spindle-shaped trees, punctuating the landscape of this part of Normandy, bear the fruit that makes the AOC quality label Calvados Domfrontais so distinctive.

## Results of the 13th Edition of the Calvados Nouvelle Vogue International Trophies:

### International Trophy

#### . Student :

1<sup>st</sup> Prize **Cederic VAN ZANTEN** - Institut Emilie Gryzon in Brussels - Belgium  
Chosen illustration: « Ouistreham beach hut » – Source: S.Guichard  
Chosen element: Earth  
His cocktail: « Cap Orne »  
Composition (prepared in a shaker):  
. 3 cl of Calvados . 2 cl of fresh cream  
. 3 cl of Godiva Liqueur . 1 dash of blood orange syrup  
. 1 cl of Southern Comfort

2<sup>nd</sup> Prize **Yann DELAERE** - Charles de Gaulle Professional Lycée in Sète - France  
Chosen illustration: « Etretat cliffs » – Source: Connexion Normandie  
Chosen element: Earth  
His cocktail: « Algia »  
Composition (prepared in a shaker):  
. 4 cl of Calvados . 0.5 cl of peach liqueur  
. 1 cl of cranberry syrup . 0.5 cl of wild strawberry liqueur  
. 1 cl of pear juice

3<sup>rd</sup> Prize **Sara RAEMY** - Bar Academy - Switzerland  
Chosen illustration: « Etretat cliffs » – Source: Connexion Normandie  
Chosen element: Earth  
Her cocktail: « La déesse des terres » (Goddess of the lands)  
Composition (prepared in a shaker):  
. 3 cl of Calvados . 3 cl of cranberry juice  
. 1 cl of Passoa . 7 cl of apricot juice  
. 1 cl of strawberry syrup

#### . Professional Bartender

1<sup>st</sup> Prize **Stefano COSSIO** – « The Dorchester Hotel » in London – United Kingdom  
Chosen illustration: « Undergrowth » - Bagnoles de l'Orne  
Chosen element: Vegetation  
His cocktail: « Pomme Allure »  
Composition (prepared in a mixing glass):  
. 6 cl of Calvados . 2 dashes of Peppermint Bitter  
. 1.25 cl of peach liqueur . Orange Twist  
. 1.25 cl of Manzana Verde

2<sup>nd</sup> Prize **Mathieu GOUHIER** - « Swissotel » - Switzerland  
Chosen illustration: « Paragliding in Suisse Normande » - Source: Calvados Tourist Board  
Chosen element: Air  
His cocktail: « Via la Normandie »  
Composition (prepared in a shaker):  
. 4 cl of Calvados . 3 cl of cranberry juice  
. 1.5 cl of Benedictine . 1 cl of white chocolate syrup  
. 5.5 cl of pineapple juice

3<sup>rd</sup> Prize **Elodie VIVET** – « New Hotel of Marseille » – France  
Chosen illustration: « Calvados beach » - Source: G.Wait  
Chosen element: Water  
Her cocktail: « Galahad »  
Composition (prepared in a shaker):  
. 3 cl of Calvados . 2 cl of vanilla-flavoured single cream  
. 2 cl of Grand Marnier  
. 2 cl of coffee liqueur

## French Final

### Complementary Bartender Option - France

1<sup>st</sup> Prize **Yann DELAERE** – Charles de Gaulle Professional Lycée in Sète - France  
Chosen illustration: « Etretat cliffs » – Source: Connexion Normandie  
Chosen element: Earth  
His cocktail: « Algia »  
Composition (prepared in a shaker):  
. 4 cl of Calvados . 0.5 cl of peach liqueur  
. 1 cl of cranberry syrup . 0.5 cl of wild strawberry liqueur  
. 1 cl of pear juice

2<sup>nd</sup> Prize **Cora BEURAIN** – Lycée Dinard - France  
Chosen illustration: « Forest in autumn » – Source: Calvados Tourist Board  
Chosen element: Vegetation  
Her cocktail: « Calva choc »  
Composition (prepared in a shaker):  
. 4 cl of Calvados . 3 cl of apple juice  
. 3 cl of Amaretto . 1 cl of cherry plum syrup  
. 4 cl of peach juice

3<sup>rd</sup> Prize **Luc THEZARD** - François Rabelais Catering School in Caen-Hérouville - France  
Chosen illustration: « Paragliding in Suisse Normande » - Source: Calvados Tourist Board  
Chosen element: Air  
His cocktail: « Le Sweety »  
Composition (prepared in a shaker):  
. 3 cl of Calvados . 1 cl of spicy cinnamon syrup  
. 2 cl of apricot liqueur . 2 cl of apple juice

### Professional Bartender Trophy / ABF - France

1<sup>st</sup> Prize **Elodie VIVET** – « New Hotel of Marseille » – France  
Chosen illustration: « Calvados beach » - Source: G.Wait  
Chosen element: Water  
Her cocktail: « Galahad »  
Composition (prepared in a shaker):  
. 3 cl of Calvados . 2 cl of vanilla-flavoured single cream  
. 2 cl of Grand Marnier  
. 2 cl of coffee liqueur

2<sup>nd</sup> Prize **Jean Philippe CAUSSE** – Rhône Alpes Region - France  
Bartender at the "Comptoir de la Bourse" in Lyon  
Chosen illustration: « Apple trees in blossom » – Source: Calvados Tourist Board  
Chosen element: Earth  
His cocktail: « Genesis »  
Composition (prepared in a shaker):  
. 3 cl of Calvados . 1.5 cl of apple juice  
. 1.5 cl of Cherry liqueur . 0.5 cl of Xeres  
. 0.5 cl of vanilla syrup

3<sup>rd</sup> Prize **Nicolas PERNES** – Aquitaine Region - France  
Bartender at the "Bar à Quai" in Sainte Marie de Ré  
Chosen illustration: « Apple trees in blossom » – Source: Calvados Tourist Board  
Chosen element: Earth  
His cocktail: « Calvadoni »  
Composition (prepared in a shaker):  
. 3 cl of Calvados . 1 cl of macadamia nut syrup  
. 2 cl of Creme de cacao . 3 cl of crème fraîche  
. Twinkling chocolate-covered sugar flakes

