

11<sup>èmes</sup>  
internationaux  
Calvados  
NOUVELLE VOGUE

DES CALVADOS NOUVELLE VOGUE

**Press contacts**

Michèle Fréné - Myriam Virole  
5 rue des Mazorettes 14000 Caen  
Tél 02 31 75 31 00 - Fax 02 31 73 43 43  
mfc@michele-frene-conseil.fr

**Press Release**

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# The Netherlands and Belgium, winners of the 2007 Calvados Nouvelle Vogue International Trophies

The 11th edition of the Calvados Nouvelle Vogue International Trophies took place on Monday 23rd April in the Lower Normandy capital city of Caen, in a setting steeped in history : William the Conqueror's castle !... Indeed, a highly symbolic location for a spirit that exports over 50% of its production !

A place immersed in history and culture : the competition took place in the Caen Art Gallery and Museum auditorium, illustrating the and open-spirited nature the IDAC had aspired to for this year's event.

Calvados brandy hence inspired over a hundred professional and student bartenders, gathered together for the final of this great international competition for the creation of Calvados-based cocktails... Professionals from bars throughout France, but also from Germany, Belgium, Luxembourg, Finland, Switzerland, Sweden, Great Britain, Italy, the Netherlands, Denmark and, for the very first time, Estonia !

All of this year's competitors took on the challenge, inspired by a few verses of Lucie Delarue-Mardrus' poem « *In the smell of an apple I held my native land* », and associated the colours and the aromas that epitomise their own region, their own native land, to those of Calvados... A rich and fragrant blend of cultures, taking the scents and the hues of Calvados well beyond our frontiers !

A warm yet almost tangibly tense atmosphere in the competition rooms and corridors, with here and there, revising competitors offering mutual support and reassurance.

Guy Musart, President of the Association of French Bartenders explains, « *Despite the many competitions that bartenders are used to attending, these Calvados Trophies have developed a unique aura. All of the competitors hope to win the First Prize. And, as you can see, the competition has become quite an attraction : they all take part !* »

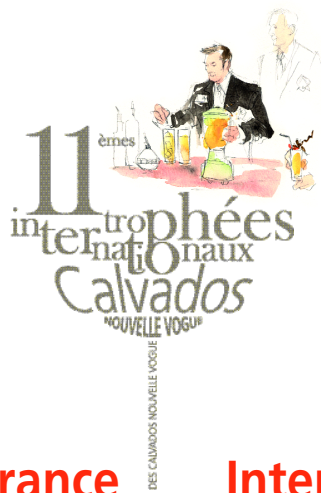
The much appreciated Estonian participation was, indeed, particularly noteworthy : their charming young blond participants cheered on and supported – royal blue, black and white flags flying high – by a group of Estonian students from Caen University.

## **The Netherlands and Belgium rewarded !**

Bojan RIEFF, a student from the Mondriaan College den Haag in the Netherlands, together with Karl MECHINAUD, a Belgian bartender, are this year's international trophy winners, in their respective trainee and professional bartender categories.

Following the afternoon competition, which took place within the Moulin de Bully, IDAC President, Didier BEDU, the IDAC's Calvados Section President, Benoît PELLERIN, the Normandy section of the Association of French Bartenders President, Marc JEAN, the Association of French Bartenders President, Guy MUSART, the International Bartenders Association President, Ron BUSMAN together with Hérouville Saint Clair's François Rabelais Catering School lecturer, Dominique GROUSSEAUD and the technical teaching inspector, Jacques LENARD awarded winners with the national and international trophies in the following order :





>>>> **National Trophies, France** **International Trophies**

TRAINEE BARTENDER  
CATEGORY  
**Sébastien RUSQUES**  
Biarritz Catering School  
For his cocktail: **Pêcher normand**  
Specific ingredient used :  
Yellow Izarra

TRAINEE BARTENDER  
CATEGORY  
**Bojan RIEFF**  
La Haye Catering School – the Netherlands  
Mondriaan College Den Haag  
For his cocktail : **Laguna**  
Specific ingredient used :  
apple

PROFESSIONAL BARTENDER  
CATEGORY  
**Grégory GOETZ**  
Rhônes-Alpes Bartenders Association  
For his cocktail : **Un amour de pêche**  
Specific ingredient used :  
wild peach

PROFESSIONAL BARTENDER  
CATEGORY  
**Karl MECHINAUD**  
Belgian Bartenders Union  
For his cocktail : **Douceur normande**  
Specific ingredient used :  
Mandarine Impériale

JOURNALISTS' TROPHY  
**Cédric Thiry**  
UBB Webmaster (Belgium)  
For his cocktail : **Arlequino**  
Specific ingredient used :  
Harlequin liqueur



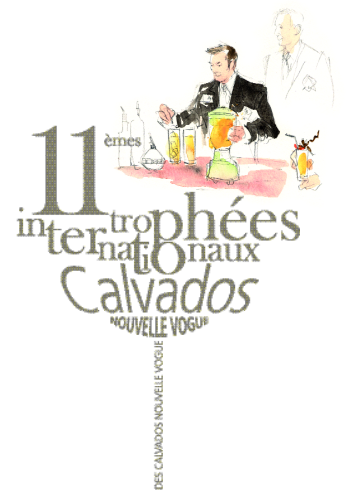
Bojan RIEFF



Karl MECHINAUD

Illustrations de Noëlle Herrenschildt





# Results *in details*



## International Trophies

### Student

### Professionnel

#### 1ST PRIZE

**Bojan RIEFF**

Mondriaan College Den Haag – the Netherlands

Specific ingredient used : apple

His cocktail : **Laguna**

Composition (in a mixing glass) :

2 cl of Calvados

2 cl of blueberry liqueur

0,5 cl of blue Curaçao

1,5 cl of orange juice

1 cl of passion fruit syrup

#### 2ND PRIZE

**Daniel DARNFORS**

Mellerud Catering School - Sweden

Specific ingredient : Swedish punsch

His cocktail : **Swedish Sky**

Composition (prepared in a shaker) :

2 cl of Calvados

2 cl of chocolate syrup

1 spoonful of locally produced cream

1 cl of swedish Punsch

0,5 cl of blue Curaçao

#### 3RD PRIZE

**Sébastien RUSQUES**

Biarritz Catering School - France

Specific ingredient : Yellow Izarra

His cocktail : **Pêcher normand**

Composition (prepared in a shaker) :

3 cl of Calvados

2 cl of pineapple juice

5 cl of Schweppes Indian Tonic

1 cl of strawberry syrup

1 cl of Yellow Izarra

#### 1ST PRIZE

**Karl MECHINAUD**

Dolce La Hulpe in Brussels - Belgium

Specific ingredient : Mandarine Impériale

His cocktail : **Douceur normande**

Composition (prepared in a shaker) :

3 cl of Calvados

2 cl of Mandarine Impériale

2 spoonfuls of fresh cream

2 cl of wild strawberry liqueur

1 cl of caramel syrup

#### 2ND PRIZE

**Grégory GOETZ**

Le Royal in Chaponost - France

Specific ingredient : wild peach

His cocktail : **Un amour de pêche**

Composition (prepared in a shaker) :

4 cl of Calvados

1,5 cl of Bénédictine

1,5 cl of fresh lemon juice

1 cl of strawberry syrup

5 cl of wild peach nectar

#### 3RD PRIZE

**Jani-Pekka HILTUNEN**

RUKAHOVI HOTEL in Kuusamo - Finland

Specific ingredient : Buckthorn

His cocktail : **Kuusamo**

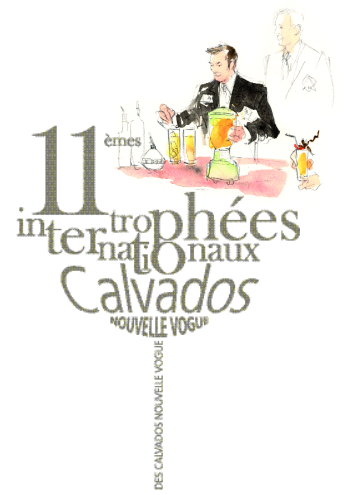
Composition (prepared in a shaker) :

2 cl of Calvados

1 cl of raspberry syrup

2 cl of Buckthorn liqueur

A few blueberries



# Results *in details*



## French Finals

### Complementary Bartender Option Trophy France

### Association of French Bartenders Professional Bartender Trophy France

#### 1ST PRIZE

#### Sébastien RUSQUES

Biarritz Catering School

Specific ingredient : Yellow Izarra  
His cocktail : **Pêcher normand**

Composition (prepared in a shaker):  
3 cl of Calvados  
2 cl of pineapple juice  
5 cl of Schweppes Indian Tonic  
1 cl of strawberry syrup  
1 cl of Yellow Izarra

#### 1ST PRIZE

#### Grégory GOETZ

ABF Rhône-Alpes - Royal Bar in Chaponost

Specific ingredient : wild peach  
His cocktail : **Un amour de pêche**

Composition (prepared in a shaker):  
4 cl of Calvados  
1,5 cl of Bénédictine  
1,5 cl of fresh lemon juice  
1 cl of strawberry syrup  
5 cl of wild peach nectar

#### 2ND PRIZE

#### Aurore BAUCHART

Ker Lann IFHOR Catering School in Dinard

Specific ingredient : tarte tatin  
Her cocktail : **Douceur bretonne**

Composition (prepared in a shaker) :  
2 cl of Calvados  
2 cl of tarte tatin liqueur  
2 cl of whipped cream  
2,5 cl of pistachio liqueur  
0,5 cl of caramel syrup

#### 2ND PRIZE

#### Alain GABRIEL

ABF Normandie - Cyclamen Bar in Havre

Specific ingredient : Passion Fruit  
His cocktail : **France-Antilles**

Composition (prepared in a shaker) :  
5 cl of Calvados  
4 cl of Gini  
3 apple chunks  
2 cl of passion fruit liqueur  
1 cl of passion fruit syrup

#### 3RD PRIZE

#### Marion BONNEAU

La Roche sur Yon Catering School

Specific ingredient : Puy du Fou pear liqueur  
Her cocktail : **le goïs kamok**

Composition (prepared in a shaker) :  
3 cl of Calvados  
1 cl of Manzano fruit juice  
2 cl of Vendée coffee liqueur  
1 cl of Puy du Fou pear liqueur

#### 3RD PRIZE

#### Jérémie KAMM

ABF Alsace - Basel Grand Casino Bar in Village Neuf

Specific ingredient : Woodruff syrup  
His cocktail : **O d'As**

Composition (prepared in a shaker) :  
2 cl of Calvados  
3,5 cl of pineapple juice  
1 dash of thyme infusion  
0,5 cl of Woodruff syrup  
1 teaspoon of raspberry-redcurrant jelly

# Results *in details*



## Journalists' Trophy

### 1ST PRIZE

**Cédric THIRY**

UBB Webmaster Belgium

Specific ingredient : Harlequin liqueur

His cocktail : **Arlequino**

Composition (prepared in a shaker) :

3 cl of Calvados

1 cl of Passoa

2 cl of Harlequin Liqueur

1 cl of mango syrup

1 orange zest

### 2ND PRIZE

**Jorgen HERBERT**

Bartenderen Magazine - Danemark

Specific ingredient : Herbie (raspberry)

His cocktail : **Herbie**

Sa composition (élaboration au verre) :

4 cl of Calvados

8 cl of apple juice

A few fresh raspberries

0,5 cl of cinnamon syrup

3 cl of spicy syrup

### 3RD PRIZE

**Xavier ORIOT**

Ouest France - France

Specific ingredient : orange blossom

His cocktail : **Fleur de pomme**

Composition (prepared in a shaker) :

3 cl of Calvados

2 cl of cranberry juice

2cl of shaaz

(fig and orange blossom liqueur)

1 dash of blue curaçao syrup



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