

Calvados Christian Drouin

Savanna Angels

Presentation

Tasting Notes

The nose reveals notes of vanilla and praline, gradually evolving toward musk and dried fruits.

On the palate, it is intense and slender, marked by spices.

Flavors of brown sugar and baked apple coat the palate on the finish.

ABV: 47.5%



The Expérimental range by Christian Drouin has explored several major rum-producing regions such as Jamaica, Barbados, Martinique, and Trinidad & Tobago. This time, our focus turned to Réunion Island and its renowned Savanna distillery.

In operation since 1870, the Savanna distillery produces rums of great character — "grand arômes," agricultural rums, and traditional rums. For this new edition of the Expérimental range, we chose to work with the lightest of these three categories, selecting casks that had previously contained traditional rums aged between 9 and 14 years.

For this blend, we chose a 17-year-old Calvados Pays d'Auge, already rich and powerful, with notes of roasted apple.

The Calvados then spent between 6 and 9 months maturing in these former Savanna casks.

"It was with Savanna that we carried out our first rum cask maturation experiments back in 2009. I still remember the world of spices those casks brought to the spirit at the time. Naturally, we wanted to revisit that association. I'm particularly pleased with how the rum aromas have blended with the Calvados to create a spirit of remarkable expression."

— Guillaume Drouin