

MAISON CASTAN

Savoir-faire artisanal transmis de père en fils depuis 1946

BRANDY BEER FLOWER



Description :

This brandy, with a very subtle wort barley smell, reveals a soft distillate that makes you feel the cereal flavor and bread white.

Enjoy it at the end of a meal, ambient temperature, after a coffee, it will offer intense aromas.

Origin :

This Alcool is made from the distillation of the wort fermented barley.

The brewery of the Brasseurs Brothers is located at about 7km from the Castan distillery, in the Tarn department, in the South West of France.

The Brewery is certified in Biological agriculture by ECOCERT, French Certified Organism, located in Lisle Jourdain.

Making :

The Brewery work with biological malts, reserved only to the Castan distillery. They are made of fermented malts, a finish product, filter and with 6,5% per Volume, elaborated with 3 way to heat the malt.

The Distillery is looking for barley wort with a very tasty cereal flavor. They only treat 2000 liters of fermented wort per day on a few days during winter time.

The Barrels are immediately distilled in a copper still. This still has a rectification tube which makes the eau de vie soft and fine.

The brandy is slowly reduced by the distiller to 40% volume because of a natural water.

Timing Order : two months before delivery.

Packaging/Conditioning : Synthetic cork covered with a soft colored wax. Silk-Screen sticker. 6 bottles per box.

Transportation big volume :

35cl - 50cl



672



144



Contenance : 5cl, 35cl, 50cl.

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