

# MAISON CASTAN

*Savoir-faire artisanal transmis de père en fils depuis 1946*

## BRANDY OF MIRABELLE



### Description :

*This brandy has a tonic nose, fruity and very aromatic. Long in the mouth, alive & it's a real tasting product.*

*You can enjoy this Plum Eau de vie after a lunch or a dinner to digest or with a sorbet. Drink Iced between 5 & 6 degrees.*

### Origin :

*The Plum brandy is an Alcool wich is made from the distillation of fermented plum. The Plums come from the North East of France in the Meurthe & Moselle area.*

*The Plum producer is doing Bio culture, certified by ECOCERT, French Certified Organism, located in Lisle Jourdain.*

### Making :

*They pick up the fruits by hand during the month of august. The plums are chosen one by one to keep only the mature fruits.*

*The Distillery proceed to the fruits fermentation during 60 days, in little tank of 120 liters, who help for a slow fermentation.*

*Natural fermentation and none aromatic addition. This Product is completely natural.*

*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 natural water.*

**Timing Order :** For Big Volume Middle of July.

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

**Contenance :** 5cl, 35cl, 50cl.

**Transportation big volume :**

35cl - 50cl



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