

MAISON CASTAN

Savoir-faire artisanal transmis de père en fils depuis 1946

BRANDY OF MUSCAT



Description :

This brandy, with a strong nose flavor, is round, elegant and "Long" in the mouth with intense fruity notes and also very fresh.

You can enjoy this brandy after a lunch or a dinner to digest or with a sorbet. Drink Iced between 5 & 6 degrees.

Origin :

This brandy is made from Muscat Grapes coming from the area of Frontignan in the South of France, nearby Montpellier. The fruit selection and also the rapidity of the transport give the Best quality to the Product.

Maketing :

Located by the sea side, the grape is picked up by hands, when the fruit is mature.

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 brandy 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.

Transportation big volume :

35cl - 50cl



672



144



Contenance : 5cl, 35cl, 50cl.

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