

# MAISON CASTAN

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

## BRANDY OF WILLIAMS PEAR



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

### Description :

*This brandy, with a very strong “Williams” Flavor, is round, aromatic, fruity, feminine and long in the mouth.*

*The Williams pear brandy is one of the most delicious and fragrant one.*

*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 only from Williams Pears coming from the Area of Montauban in the South of France, nearby Toulouse.*

*The fruit selection and also the rapidity of the transport give the Best quality to the Product.*

### Maketing :

*The pears are chosen one by one and then stayed on the floor, and they are moved everyday to get the best maturity of the fruit.*

*We remove the stalk of the pears and they are Hand Smashed to keep the aroma.*

*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 a 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



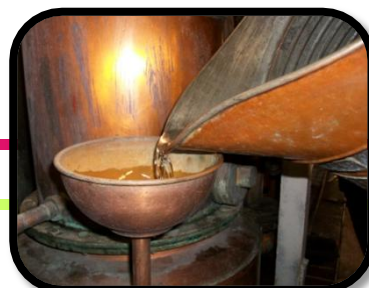
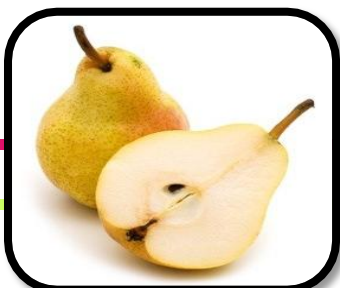
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