

MAISON CASTAN

Savoir-faire artisanal transmis de père en fils depuis 1946

BRANDY OF PRUNE D'AGEN



Description :

This brandy is very delicate smell, sweet & strong on the same time, very "Long" in the mouth and is very harmonious.

You can appreciate this brandy at the end of meal. Drink it at an ambient temperature, after a coffee, it will reveal intense aroma.

Origin :

This brandy is elaborated only with the label Plum from Agen Area. The fruit selection and also the rapidity of the transport give the best quality to the Product.

Maketing :

The Agen plums are full of sugar, at the end of the month of august when they are gathered.

They only do a selection to keep only the Best fruits. Then we transfer the plums in barrels to macerate during 5 weeks minimum. The stone of the fruit gives to the fruit a light taste of almond.

Natural fermentation and none aromatic addition product. 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 reduce 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.

Contenance : 5cl, 35cl, 50cl.

Transportation big volume :
35cl - 50cl



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