

### AOC Eau-de-vie du Jura

#### Williams pear

*Our estate also exploits some orchards for alcohol production. The fruits are hand-picked at optimum maturity. These are sun-gorged and very flavourful. They are then stored in barrels, fermented and distilled.*



#### **Fruit Variety**

100% Williams Pear

#### **Cultivation**

Own orchards

#### **Making process**

Our estate also exploits some orchards for alcohol production. The fruits are picked at optimum maturity. These are sun-gorged and very flavourful. They are then stored in barrels, fermented and distilled. Our winery has the status of home distillers.

#### **Wine pairing**

Drink of 45% of alcohol that can be served fresh as after-dinner liqueur.

Can be happily accompanied by a Jurassian pear ice cream. You can enjoy this brandy after a meal, in a tasting glass with ice that should be shaken to frost the drink

It is secretly used by many famous pastry chefs to flame some desserts and flavour pastries. Don't tell it to anybody!

#### **Aging**

In a cellar, the conservation time is about several decades (the bottle has to be stored upright).

Once opened, it can be conserved for a few months.