

domaine BAUD Génération 9



AOC Eau-de-vie du Jura Mirabelle plum

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% Mirabelle plum

Cultivation

Own orchards

Making process

Delicate process of fermentation and distillation in copper stills with ancestral methods. The brandy is then aged in glass demijohns.

The bottling hand-made process happens much later in order to keep freshness and fruit flavours. Our winery has the status of home distillers.

Wine pairing

You can enjoy this brandy after meal, in a tasting glass with ice that should be shaken to frost the drink.

Aging

In cave, the conservation time is about several decades (the bottle has to be stored upright). Once opened, it can be kept for a few months

