

### AOC Eau-de-vie du Jura Vieille Fine

*A spirit from Franche-Comté.  
La Fine (also called Eau de Vie de Vin) comes from the distillation of lees and wine that are systematically kept and stored all over the year.*



#### **Culturation**

The density of planting is about 6500 vines per hectare. The soil is mostly made of marl and limestone. Our production is based on sustainable practices so as to preserve the environment. Since 2014, our winery has been certified “Terra Vitis

#### **Making process**

Delicate process of conservation, fermentation and distillation in copper stills with ancestral methods. The brandy is then aged in oak-barrels for at least 18 months. This period of time gives roundness and suppleness to the wine that becomes deeply flavourful, emphasizing the dried fruit flavour. The hand-made bottling process happens much later.

#### **Tasting Notes**

You can enjoy this brandy after meal, in a big glass that has to be hand-warmed for a long time. Its high digestive benefits are the most appreciated. Indeed, this drink was considered as « heart-warmer » before working or « drastic remedy ».

#### **Wine pairing**

Because of its high rate of alcohol (50%), this drink is mainly used as digestive.

#### **Aging**

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