

### AOC Eau-de-vie du Jura Vieux Marc

*Marc is a spirit from Franche-Comté. In our estate, we select all the grapes that have been pressed, to distill the stalks so as to obtain this spirit. This product that is mainly used to produce Macvin, is one of the most flavoured brandy.*



#### **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 fermentation and distillation in copper stills with ancestral methods. The aging process is made in oak barrels for at least 18 months. This period of time allows this brandy to acquire fullness and suppleness, bringing the deepest flavours of dried fruits. The bottling is hand-made much later.

#### **Tasting Notes**

It must be consumed after meal, in a big glass that has to be warmed up in the hands. Its high digestive benefits are always appreciated after meal. This brandy was considered as « heartwarmer » before work or as « drastic remedy ».

#### **Wine pairing**

This 45% alcohol drink is mainly consumed as digestive. Very pleasant when accompanied by a jurassian nuts ice-cream.

#### **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.