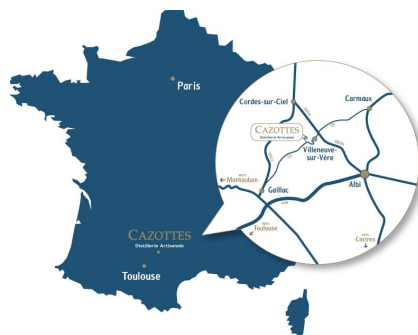




Distillerie Artisanale
CAZOTTES

Laurent Cazottes has 20 hectares in Villeneuve-sur-Vère, a commune located in the Tarn department in the south of France. He farms the estate biodynamically and grows a myriad of fruits and flowers including 3 ha of nearly extinct grape varieties – Prunelart, Mauzac Rose, and Folle Noire. 2 ha are devoted to fruit trees including wild quince and wild cherry trees.



Chef Michel Bras, whose restaurant has had 3 Michelin stars since 1988, commissioned Laurent to make a citrus liqueur to pair with his *tarte tatin*. Since the climate in the Tarn is not good for citrus, Michel connected Laurent with his organic citrus farmer in Perpignan, near the Spanish border. They decided upon Cédrat, known as Etrog in Hebrew, for this liqueur. Except for its shape, the fruit is similar to Buddha's Hand - perfumed zest, mostly pith on the inside, and minimal flesh which is quite sweet for a lemon.

CÉDRAT LIQUEUR The fruit is quartered and the seeds are removed by hand. The fruits are then put into an eau-de-vie of Folle Noire grapes and left to macerate until the lemon quality is fully extracted. This is then racked and the "pomace" is pressed and redistilled into a marc. This marc is then added back to the liqueur. Any adjustment in sugar is done with Folle Noire grape sugar.

TASTING NOTES *Foral on the nose with a strong lemon aroma. The palate is consistent with the nose and is not cloying, with a nice balance between the sugar and acidity.*

