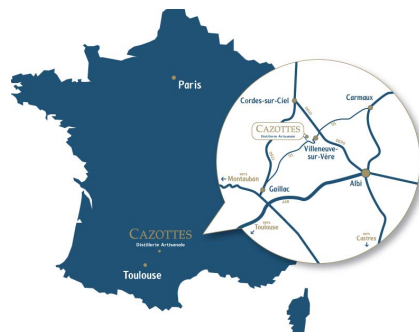




Distillerie Artisanale
CAZOTTES

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.



All of Laurent's liqueurs follow the same approach. He uses only the edible part of each fruit, removing all stems, pips, or other bitter components that would detract from the pure fruit essence that he captures. Using his father's 11 hl still, he distills eaux-de-vie that retain not only the quality of the fruit, but also the terroir of his carefully-maintained estate.

ELDERFLOWER LIQUEUR Elderberry bushes grow throughout Laurent's estate. When they bloom, Laurent takes the petals from the flowers and adds them to Folle Noire wine. They are left to macerate for 4 months to completely infuse the floral quality with the wine. The wine is then racked off and the pomace lightly 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 *Intense ruby red color with elderflower wafting out of the glass over confited red berries – strawberry, raspberry & sour cherry. The palate is bright and fresh, more like an aperitif than a liqueur, with a finish driven by acidity balanced by well-integrated residual sugar (60 g/L) and a low level of bitter tannin.*



Old vine Folle Noire



Laurent amongst his elderflowers