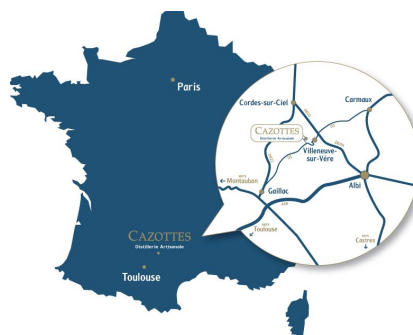




Distillerie Artisanale
CAZOTTES

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 eaux-de-vie 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.

POIRE WILLIAMS 100% Bartlett pear, destemmed and cored by hand. This process takes a team of 10 people one month to clean the fruits after harvest. The fruit is then crushed and fermented using only ambient yeasts, then double-distilled in a wood-fired, 11hl pot still. It is bottled at 45%, having been brought down to proof with rainwater.

