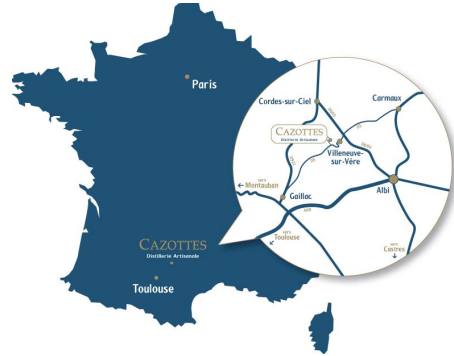




Distillerie Artisanale
CAZOTTES

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.

WILD QUINCE LIQUEUR The quince trees on Laurent's estate are ungrafted making the fruits significantly smaller than their grafted counterparts. They are left to fully ripen and even fall from the tree. Laurent will wait until they are dried (*passerillé*). They are then hand-brushed, fully destemmed, and quartered with bitter components removed. The flesh is then put into an eau-de-vie of Folle Noire grapes and left to macerate until the quince quality is fully extracted. This is then raked 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 *Pure quince essence that begs for a sharp, aged cheese. The nose is almost an overripe Alsatian Pinot Gris, with overripe apricot, honeysuckle, and raw almond. The palate has a balance between sugar and acidity with a long, quince finish.*

