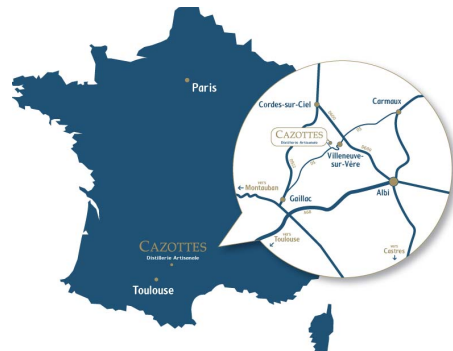




Distillerie Artisanale  
**CAZOTTES**

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. Laurent's latest project is the cultivation of dozens of Tomato varieties.



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.

**72 TOMATOES** As with his other liqueurs, Laurent will wait until the tomatoes are dried (*passerillé*). They are then fully destemmed and bitter components removed by hand. The flesh is then put into an eau-de-vie of Folle Noire grapes and left to macerate until the tomato essence 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** *An interesting balance of savory and sweet. This is a great pairing for umami-forward dishes like oysters and rillettes.*

