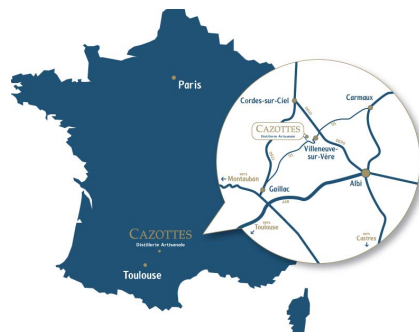




Distillerie Artisanale  
**CAZOTTES**

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.

**WALNUT LIQUEUR** Labeled as "Sweet Wine" State side. Green (fresh) walnuts are added to Folle Noire wine and are left to macerate for over 14 months to infuse the nutty quality with the wine. Then, the wine is racked off and the pomace pressed and redistilled. The resultant Walnut eau-de-vie is added back to the wine, then laid into a single oak cask. This is bottled to order and Laurent won't bottle more than 1/3 of the cask each time to maintain a single-barrel solera.

**TASTING NOTES** *On the nose, almost oloroso notes of nuts and baking spice waft out the glass while retaining an elegance. On the palate, it is remarkably light and fresh, with the nuttiness driving the finish. This is an aperitif that would pair with foie gras, cheese, and other dishes where sherry would complement the dish.*



*Laurent Cazottes' old vine Folle Noire*



*Only 1/3 will be drawn from the barrel, then it is topped up with fresh liqueur*