

# JULLIUS DISTILLERY MARC DE GALILEE



Julius Marc de Galilee is made from the pomace of red grape varieties, mainly Carignan, Grenache, and Syrah. After distillation, the spirit is aged for at least 36 months in used French and American oak barrels that were previously used to age white wines at wineries in the Galilee region. When creating their aged brandy, distiller Joov was inspired by the classic marcs of the Northern Rhone Valley and Burgundy.



40% abv • 750ml • No additives

## ABOUT JULLIUS DISTILLERY

The man behind Julius Distillery in Israel is Yuval J. Hargil (also known as Joov), a former restaurant critic with a huge interest in spirits. He launched his distillery in 2008 and has since been using solely local ingredients, such as the citrus fruit Etrog, mandarin, prickly pear, fig, and a number of varieties of grapes. Everything is produced naturally with no added sugar, caramel, or coloring. Distillation takes place in a copper alembic still heated via solar energy, and only spring water is added to the spirit.