



MIRABELLE DE ROZELIEURES

VIEILLE MIRABELLE DE LORRAINE

Maison de la Mirabelle

A typical Eau de Vie de la Mirabelle de Lorraine distilled from mirabelle plums harvested exclusively from the family's own orchards. This eau-de-vie is made from the old reserve of the Maison de la Mirabelle. It is the result of a long maturing process, between five and eight years, for even more flavours. The 70cl edition is presented in a clear bottle packed in a gift box.

Tasting notes

Color

Crystal clear

Aroma

Aromatic and elegant... This brandy is based on yellow plum grown locally in Rozelieures. Distilled twice, this brandy is characterised by its roundness, floral character and bouquet.

Taste

Intense flavours of ripe Mirabelle plum with a delicate touch of acidity. The stone does not take over and the aromas are rich and dense. This Eau de Vie de Mirabelle is round with a wonderful texture and freshness. This Mirabelle is a versatile spirit that can be enjoyed pure, as a mixer in cocktails or patisserie.

Finish

The finish is full of harmony and finesse. It has a wonderful freshness and flavours of almond kernel and hints of honey.

Maison de la Mirabelle The history of the Maison de la Mirabelle dates back to 1860, when Hubert Grallet began planting the first plum trees in Rozelieures. The distillery is located in Rozelieures, a small town of only 160 inhabitants. Today, the estate covers 30 hectares of fruit trees, including 25 of Mirabelliers. They produce a wide range of spirits, including gins, vodkas, pastis, peated whiskeys and beers. Their creations are inspired by the nature of the Lorraine region in France. The designation of origin "Mirabelle de Lorraine" means that the fruit was harvested in a geographical area delimited by the INAO (National Institute of Designations of Origin) and that the distillation was carried out in two stages.