



MIRABELLE DE ROZELIEURES TRÈS VIEILLE RÉSERVE

Plum brandy 25 YO | Maison de la Mirabelle

The top of the range eau de vie from Maison de la Mirabelle, remarkably smooth with captivating aromas of ripe fruit and lilies. An aromatic and elegant brandy, made from small yellow plums harvested exclusively in the family's orchards. Distilled twice and aged for 25 years which leads to a very complex and floral liquor.

Tasting notes

Color

Clear

Aroma

This very old Mirabelle has intense notes of almonds and peaches.

Taste

A remarkable sweetness, with rich and well-balanced fruity flavours. Enjoy this Lorraine classic as a digestive at the end of a meal.

Finish

Intriguing aromas of ripe fruit and lily of the valley, round on the palate with a long finish.

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