



MORAND QUITTE

Coing Cœur | Swiss Fruit Brandy

Handmade with locally grown quince from Valais, using over 20 kg of fruit per liter, which produces a very aromatic spirit. Every Eau-de-vie is distilled in a copper still and aged for six months. Non-chill filtered in order to maintain its flavor profile. GMO-free, non-irradiated and free of additives. Morand has been producing high-quality brandies since 1889.

Tasting notes