



EAU-DE-VIE KIRSCH

F. Meyer Distillery

BRAND OVERVIEW

Distillerie F. Meyer is the most awarded distillery in France for the excellence of its Eau-de-Vie, with over 219 medals, including 105 Gold, 73 Silver and 41 Bronze, at the Concours Général Agricole de Paris since 1959. Fridolin Meyer founded the F. Meyer Distillery in 1958, but their story begins earlier in 1890. In the gastronomically rich province of Alsace, France, Joseph Meyer, father to Fridolin, was a home distiller creating eaux-de-vie from locally grown fruits. At the foot of the Vosges Mountains, the Villé valley was and is full of plentiful orchards with cherries, pears, plums, and a wide array of berries.

Fridolin grew up tasting these life-giving spirits and wanted to continue his father's legacy. Fridolin went further and worked with the Ministry of Agriculture to develop policy around the cultivation of fresh fruit to ensure that only the best quality produce could be used for spirits.

Handed down through the generations, the 3rd generation of Meyers have run the distillery since 2008. Every year they distill 400 tons of fruit in their Holstein-type stills*. They are among the rare distillers in France who have a computer-controlled system of distillation, allowing steady quality. After distillation, the eaux-de-vie are rested in stainless steel tanks for 2-4 years.

F. Meyer Eau-de-Vie Kirsch is made from cerise de Guigné, which was obtained by crossing a conventional black cherry with a wild black cherry from the Valley of Villé, over 250 years ago. It is found mainly in the Valley of Villé. Its color is a deep, intense black, with soft, gelatinous flesh, providing a balanced complexity of flavor and aroma.

** Holstein has been making stills in Germany since 1958 and are known around the world for innovation and quality.*



THE GREATEST IN THE KINGDOM

Taste the Nobility

PRODUCT OVERVIEW

TASTING NOTES

- Beautiful aroma of cherries and roses
- Full cherry flavor
- Fantastically balanced with subtle nutty flavor

SERVING RECOMMENDATIONS

- Neat

PRODUCTION PROCESS



45% ALC/VOL 375mL BOTTLE

*Guinge Cherry is almost black in color and ripens earlier than other cherries. It has a jelly like flesh and is typically found in eastern France.

**The temperature of the tanks is regulated by an electrically powered cold unit.

***The cherries are stirred daily during the fermentation process. This allows the fruity flavors of the pulp and the tart flavors of the pits to meld creating a slight almond aroma.



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**SAINT-PIERRE-BOIS
FRANCE**

FULL PRODUCT LINE

