



EAU-DE-VIE FRAMBOISE

F. Meyer Distillery

93 POINTS, Wine Enthusiast 2024
 GOLD, Concours Général Agricole 2018, 2019, 2023, 2024

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 Framboise is vibrant, bursting with the full flavor of the raspberry fruit and refreshing green undertones.

**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

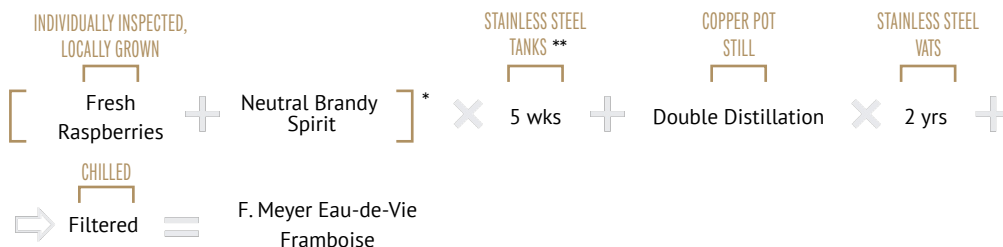
- Sugar aromas with fresh raspberries
- Bright, lively, and fruit forward
- Green, leafy undertones

- Tasting Notes by Jacob Grier

SERVING RECOMMENDATIONS

- Neat

PRODUCTION PROCESS



*Since raspberries are low in sugar they need to macerate with brandy. 100kg of raspberries are used to produce 12.5 liters of brandy.
 **The temperature of the tanks is regulated by an electrically powered cold unit.

45% ALC/VOL 375mL BOTTLE



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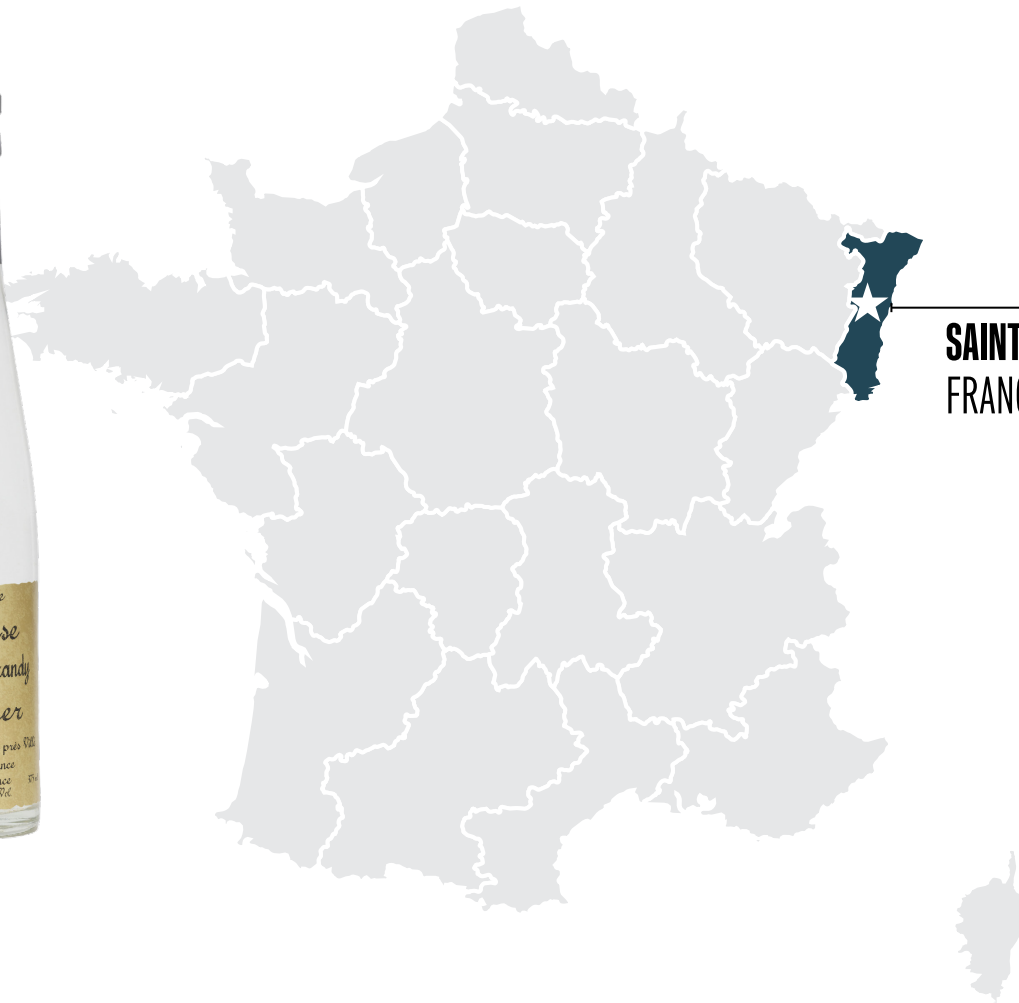
DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**SAINT-PIERRE-BOIS
FRANCE**

FULL PRODUCT LINE

