



EAU-DE-VIE POIRE WILLIAMS

F. Meyer Distillery

SILVER, Concours Général Agricole 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 de Poire Williams exudes aromas of pear skin with a gentle sweetness and a refreshing hint of tartness that displays the complexity of the Williams pear.

**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

- Bouquet offers generous aromas of pear skin
- Ripe fruit with slight acidity
- Evolving into gentle sweetness with mild spice
- Finishing with a hint of tartness and earth

SERVING RECOMMENDATIONS

- Neat as a digestif

PRODUCTION PROCESS

INDIVIDUALLY INSPECTED

Williams Pear



STAINLESS STEEL TANKS *

4-5 wks**



COPPER POT STILL

Double Distillation



STAINLESS STEEL VATS

2 yrs



CHILLED

Filtered



F. Meyer Eau-de-Vie Poire Williams

45%
ALC/VOL

375mL
BOTTLE

*The temperature of the tanks is regulated by an electrically powered cold unit.
**The pears are stirred daily during the fermentation process

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**SAINT-PIERRE-BOIS
FRANCE**

FULL PRODUCT LINE

