



LIQUEUR DE CHOCOLAT

F. Meyer Distillery

96 POINTS, Wine Enthusiast 2024

BRAND OVERVIEW

Distillerie F. Meyer is the most awarded distillery in France for the excellence of its Eau-de-Vie. They have received 219 medals, including 105 gold, 73 silver and 41 Bronzet 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. He 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. The liqueurs are distinguished by their exceptional fruitiness and elegance, which testify to the quality of the raw materials used and the meticulous maceration and distillation process

Indulge in the decadent allure of F. Meyer Liqueur De Chocolat, where rich chocolate meets exquisite craftsmanship. This luxurious liqueur captivates with a velvety smooth texture and an intoxicatingly sweet aroma that echoes true artisanal excellence. Perfect as a dessert indulgence, cocktail base, or a refined sipping experience, this chocolate liqueur offers a taste journey like no other. The balanced blend of cocoa brings an indulgent and rich flavor profile that melts in your mouth, elevating your spirits with every sip.



THE GREATEST IN THE KINGDOM

Taste the Nobility

PRODUCT OVERVIEW

TASTING NOTES

- Pleasant sweetness
- Spoils the nose and the palate with its intense chocolate aromas

SERVING RECOMMENDATIONS

- Best served neat
- Add flavor to desserts & cocktails

PRODUCTION PROCESS

Roasting of Cocoa Beans + [Cocoa Beans × 192 Proof Neutral Grain Alcohol]* + Filtration + [Filtered Cocoa Bean Infusion × Sugar]** +

⇒ Aged for a proprietary amount of time + Spring Water × Second Filtration = F. Meyer Liqueur de Chocolat

Infusion occurs for 3-4 weeks in steel tanks
**Occurs in steel tanks

18% ALC/VOL
375mL BOTTLE



SKU

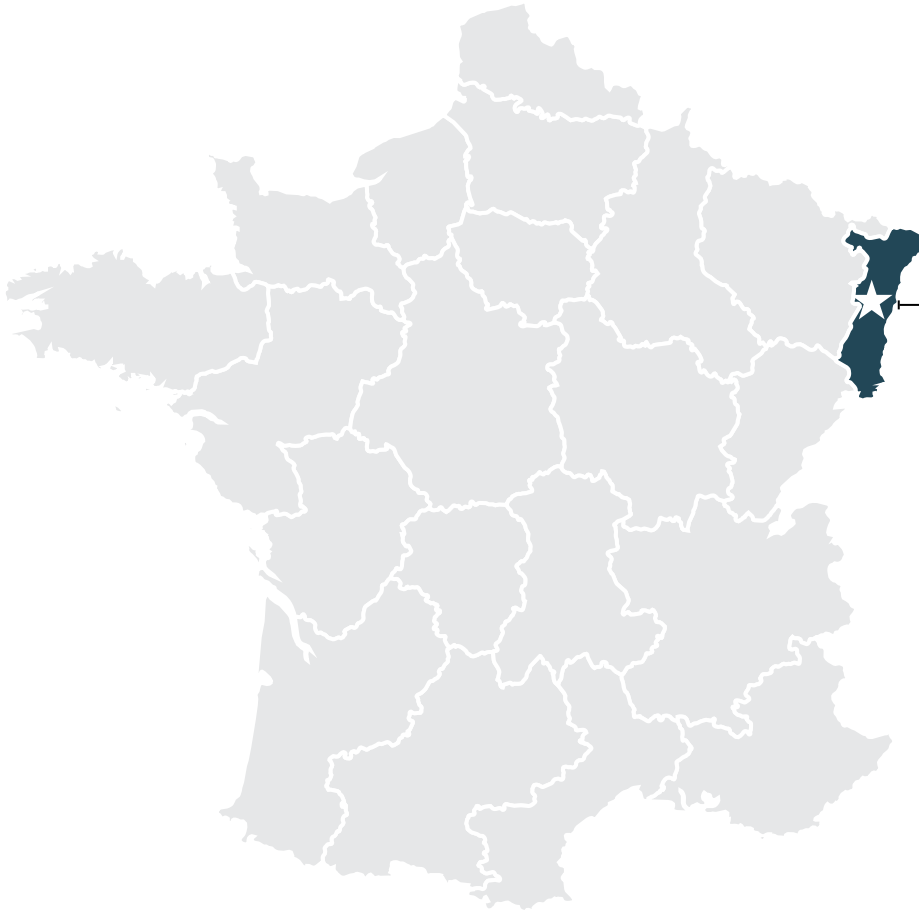
DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



SAINT-PIERRE-BOIS
FRANCE

FULL PRODUCT LINE

