



# LIQUEUR DE FRAMBOISE

F. Meyer Distillery

## 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

F. Meyer Liqueur De Framboise is one of the great classics of the liqueur family, ever popular after a meal or on sorbet. s beautiful red hues is distinguished by its noble and supple character with a pleasant sweetness and spoils the nose and the palate with its intense fruity aroma



## THE GREATEST IN THE KINGDOM

Taste the Nobility

## PRODUCT OVERVIEW

### TASTING NOTES

- Exceptionally bright, fruity aromas
- Beautiful red hues and a pleasant, supple sweetness

### SERVING RECOMMENDATIONS

- Best served neat as a digestif
- Add to cocktails
- Pour over desserts

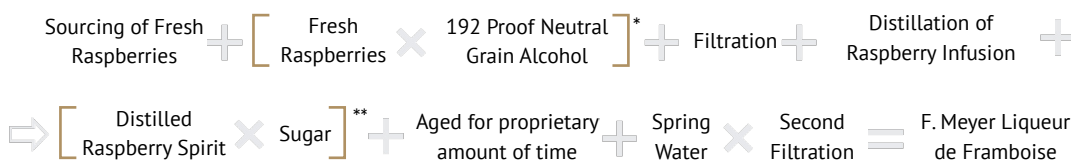
### RASPBERRY LEMON DROP

- 2 oz vodka
- 1 oz F. Meyer Liqueur de Framboise
- 1 oz fresh lemon juice
- 1-3 fresh raspberries

### INSTRUCTIONS

*Rub rim of martini glass with lemon wedge & coat with sugar. Place raspberries in bottom of glass. Add remaining ingredients to shaker with ice. Shake & strain into glass & serve.*

## PRODUCTION PROCESS



\* Maceration occurs for 3-4 weeks in steel tanks  
\*\* Occurs in steel tanks

25% ALC/VOL 375mL BOTTLE

SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

# ORIGIN



**SAINT-PIERRE-BOIS**  
FRANCE

## FULL PRODUCT LINE

