FINE DE FAUSTIN, Muscat wine brandy

Vallée du Rhône, France

Muscat wine brandy

PRESENTATION
Faustin's fine is a tribute to our great-grandfather, a traveling distiller who won a bronze medal in 1902 at the National Exhibition of Carpentras for his brandies, as shown by the period certificate kept at the estate.

AGEING
Aged for a few months in oak barrels to get the amber color.

ELABORATION
Faustin Fine is a brandy made by distilling wine from the Muscat Petit Grain grape variety, unlike Muscat marc which is distilled from the grape pomace (grape leftovers).

It takes 700 liters of wine to get about 200 liters of brandy after distillation.

45 % VOL.

TECHNICAL DATA
Production volume: 400

SERVING
To enjoy chilled or at cellar temperature, as a digestif.

AGEING POTENTIAL
Over 15 years

TASTING
Naturally very aromatic thanks to the Muscat grape.

FR-BIO-01
Agriculture France

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

2XJL2E