

DOMAINE CHARLES BAUR

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MIRABELLE

A Mirabelle is a small yellow plum which ripens at the end of August/beginning of September.

Tasting notes : This "eau de vie" has a delicate nose of Mirabelle, the taste of which is long and intense in the mouth.

Serving suggestions: This "eau de vie" should be served cold (8 to 10°C). Though usually drunk as a digestif, it is also fabulous with a Mirabelle sorbet.



Process: Mirabelle plums are picked and sorted by hand. After the sorting, the retained fruits are put in plastic tanks where fermentation takes place. During the fermentation process, the fruit cap is punched down every day. After two distillations, the eau de vie is aged for at least six months in glass demijohns.

Alcohol : 45%

