

DOMAINE CHARLES BAUR

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FINE D'ALSACE

Fine d'Alsace is made from distilled white wine which we produce on the estate. After having been distilled, it is aged for a minimum of 10 years in oak barrels.

Tasting notes : The Fine d'Alsace displays notes of dried fruits, vanilla, caramel and white flowers.

Serving suggestions: This "eau de vie" may be appreciated like Armagnac and Cognac. It is perfect as a digestif.



Process: Firstly, we produce a dry white wine. After a year of aging over lees, the white wine is distilled twice. After the first and the second distillations, the brandy is aged at least 10 years in an oak barrel.

Alcohol : 40%

