

MEYER'S BLENDED WHISKEY

WINE REGION
Alsace



STORY The Meyer's distillery is located in the heart of the valley of Villé, in the hamlet of Hohwarth. Like many distillers, its founder, Fridolin Meyer, had specialized in traditional white alcohols typical of the north-east of France: kirsch, mirabelle, marc de gewürztraminer, etc. Liqueurs as well as rarer alcohols (alisier, elderflowers, ...) quickly enriched their offer. In 1975, his son Jean-Claude took over the distillery.

In 50 years of existence, the Meyer's distillery is the most awarded in France, with 153 medals (including 70 gold medals) won at the General Agricultural Competition of Paris .

INGREDIENTS The Meyer's whisky is a mash of wheat and malted barley from the Champagne region and malted barley. The phase of malting the barley is entrusted to La Malterie du Château® in Belgium, one of the oldest malteries in the world.

Then the wheat and malted barley mash is brewed at an Alsatian brewer, Brasserie Saverne, who practices this technique for beer.

VINIFICATION The distillation process is typical of the Highland scotch whiskeys: double distillation and made in distillery copper stills, at the Meyer's Distillery. This blend superior is aged for a minimum of 7 years in former Sauternes cask from Bordeaux's top estates, Château Doisy Daene.

TASTING NOTES Notes include apricot marmalade, orange blossom honey, kumquat, vanilla custard, white pepper, roasted almond and a thread of smoke. The palate is seamless and supple and just as inviting as the effusive aromas.

QUICK FACTS

ABV
40% ABV

