

Pommeau de Bretagne

APPELLATION POMMEAU DE BRETAGNE CONTRÔLÉE



17% vol.
70 cl.

Production

Pommeau de Bretagne is made from Lambig (Brittany apple brandy) and fresh apple juice at the onset of fermentation.

Origin

Officially, Pommeau de Bretagne was created in the Distillerie des Menhirs during Christmas 1986.

Our Pommeau is acknowledged as one of the best in France.

Since its establishment, the distillery has been awarded seventeen medals, including seven gold medals at the annual Paris agricultural show.

Ageing

Classic Pommeau ages for two years in oak barrels. It has an amber hue and fruity touches of apple and cherry.

Pommeau vieux ages for four/five years in small oak barrels. It has an attractive amber hue and a smooth mellow taste. Well balanced with prune flavour.

To enjoy

Pommeau de Bretagne

As an aperitif or with foie gras. It goes beautifully with fish, scallops or to enhance a green apple sorbet.

Pommeau de Bretagne must be served cool but not ice-cold (10 à 12 °C).



Pont-Menhir - 29700 Plomelin

☎ 02 98 94 23 68 - Fax : 02 98 52 54 70

E-mail : contact@distillerie.fr

www.distillerie.fr