

# Lambig Cider Brandy from Brittany, France

35 et 70 cl.

APPELLATION EAU-DE-VIE DE CIDRE DE BRETAGNE RÉGLEMENTÉE

40% vol.

## Definition

Lambig is the name of our Brittany cider brandy.

After distillation, it ages in our cellar. This spirit is the result of patient selection and blending.

## Origin

Traditionally, lambig was a cider brandy for the farmworker's own consumption, and so, not allowed to be sold. We started making this brandy in 1986 when we became professional distillers.

## Production

There are two types of lambig de Bretagne.

Classic Lambig ages for three years in French oak barrels. It's strength and vitality are characteristic of its youth. Its fresh apples aromas are remarkable with light, woody notes.

The Old Reserve Lambig is a blend of our Brittany apple brandies that have matured for several years in small oak kegs, which in turn bring the richness of their tannin and woody, while slightly spicy aromas to this high quality drink.

## To enjoy lambig

Classic lambig can be drunk as a liqueur after a meal or as an aperitif on ice or with a drop of blackcurrant syrup.

The Old Reserve Lambig is enjoyed mostly as an after dinner drink, similar to a liquor or a Cognac Grand Reserve.



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