



DISTILOIRE

VERMOUTH RED « DOUCE FOLIE » SWEET



Founded in 2017 by Benoît Chaigneau, former Winemaker in the Muscadet, (middle on the picture), Distiloire is a boutique Distillery based in the mid of the National Nature Reserve of the Grand-Lieu Lake at the door of Nantes in the Loire Valley. Their passion is focused on producing artisanal Vermouths and spirits made from certified Organic and Biodynamic wines, herbs and botanicals from the surrounding area, associated with the most unique spices from around the world.

Vermouths are classified as ABV (Apéritif à Base de Vin or Wine based apéritif) therefore they are not spirits but are made from wine fortified with a spirit that is then flavored with an infusion of plants, peel, seeds, leaves or flowers.

The base wine comes from a leader of natural wine in the name of Benoît Landron, nephew of our friend Jo Landron, whose Biodynamic estate is located in the eastern part of the Muscadet.

The spirits are produced in site, using the most ancient methods, in their 100 years-old traditional coper stills Alembic over naked flames.

All the herbs and botanicals are sourced and selected locally through their own production and from local organic partners.

The given name "Douce Folie", that could translate as "Sweet Folly", capture nicely the impudent spirit of this endearing team of professionals.

BASE WINE _____

80% Melon de Bourgogne (Muscadet) & 20% Cabernet Franc from Benoît Landron at Domaine Landron Chartier biodynamic estate in Ancenis (44).

HERBS/SPICES _____

Aromatized with 15 different organic herbs and spices that includes gentian, wormwood, Rosemary, Roman chamomile, Angelica roots, herbes de Provence, Madagascan wild black pepper or vanilla.

BASE SPIRIT _____

The spirits are produced in site, using the most ancient methods, in their 100 years-old traditional coper stills Alembic over naked flames.

PRODUCTION _____

Base wine is fortified with their own alcohol to reach a 17% ABV. It is then allowed to infuse for 3 weeks in the carefully selected association of herbs and spices. The blend's resulting sugar content can be adjusted by adding cane sugar and is allowed to rest for 3 additional months before bottling. Un-chillfiltered to preserve the aromatic intensity.

TASTING NOTES _____

The color is 100% natural and is brought by the Cabernet Franc. In the nose it's an explosion of spices and aromatic herbs with notes of sour cherry brandy. Red berries and gentian notes dominates the finish. RS 130 g/L

From the same Distillery: Semi-sweet white Vermouth "Douce Folie"

