

G. E. Massenez

Born into a family of distillers, G.E. Massenez, with his exceptional savoir-faire, successfully continued the traditional art of distilling eaux-de-vie (fruit brandies), still particularly alive in the Villé region of Alsace, France.

A STORY OF 150 YEARS

Master distiller from father to son, the Massenez family has been able to pass on its savoir-faire, knowing how to combine creativity and innovation, in the service of excellence. To celebrate its 150th anniversary, the Distillerie Massenez has surrounded itself with friends whether they are star Chefs, mixologists or taste artisans.

All of them are celebrating this anniversary and offer you incredible recipes, accords frappés... Discover the history of the Distillerie Massenez and travel, with Miss Massenez, around flavours!











MASSENEZ EAUX-DE-VIE

The Massenez Eaux-de-Vie impose their signature by their quality and finesse in the mouth ...

Eaux-de-Vie at 40° or 46° depending on the range, but always with the same subtlety and aromatic intensity that reminds you of the fragility of the original fruit...

From luxurious bottles to traditional flutes, Massenez has kept its authenticity, both in the bottle and in the method of distillation. A world reference in its sector...

EAU-DE-VIE DE MIRABELLE VRP MASSENEZ

YELLOW PLUM EAU-DE-VIE

Massenez's VRP range, an abbreviation of "Vieille Réserve Personnelle Sélectionnée" (personally selected)

Traditional fruit eaux-de-vie, 40% vol., presented in distillation flutes. The Yellow Plum Eau-de-Vie from the Massenez distillery stands out due to its unique character, concentration and balance. In this Eau-de-Vie it is easy to find almond notes, typical of stone fruit. Its very fruity, lingering flavor makes it truly tempting to taste.

Tasting notes:

Appearance: clear and colorless, sometimes with yellowish-green hues due to its aging, with a brilliance that is characteristic of Fruit Eaux-de-Vie. A supple and fluid eau-de-vie.

Nose: direct with a distinct fragrance of yellow plum, with no discordant notes. Sweet, fruity notes add a certain suppleness to the typical nature of this spirit. There are also almond notes found within it, typical

of stone fruit. A very fruity, lingering flavor that makes it truly tempting to taste.

Palate: In terms of flavors, a gradation that is traditional among fruit eaux-de-vie, split into 3 main organoleptic notes: Very subtle floral notes of white flowers. Very sweet, fruity notes, with an initial perception of fresh fruit which is overlapped by the taste of ripe fruit. A lightly spiced finish that balances out the sweetness of this Eau-de-Vie.



Tasting Notes G.E. MASSENEZ Mirabelle Eau-de-Vie

The Mirabelle or Yellow Plum Eau-de-Vie from the MASSENEZ distillery has remarkable character, concentration and balance.

Aspect: Clear and colourless, with possible yellow highlights as it ages.

Characteristic brilliance of fruit Eaux-de-Vies. A supple, fluid Eau-de-Vie.

Nose: Clean, characteristic of Yellow Plum, with no strange notes.

The intense nose is an indication of the quality of the selection of the original fruits and delicate distillation.

Also and almond note, typical of stone fruits.

Very fruity, long-lasting and inviting bouquet.

Palate: At the level of aromas, classical fruit brandy gradation structured in 3 major organoleptic notes:

➤ Very subtle floral note of white flowers.

> Intense fruity note, initially of fresh fruit overlaid by ripe fruit, marmalade and jam.

➤Very prominent spicy aftertaste underpinning the organoleptique profile.



Mirabelle