

LEOPOLD
ESTD BROS 1999

THREE CHAMBER

PEAR BRANDY EAU DE VIE

Pear eau de vie is often thought of the ultimate test of a distiller's skill. Alpine distillers across Europe have created what many consider to be the benchmark of the genre by using small alembic pot stills. At Leopold Bros, we're creating history by running fresh-fermented mountain pears through our Three Chamber still.

Starting with Bartlett pears from California's region, we mash and ferment the fruit in-house, after which we extract the maximum flavor and texture with our Three Chamber still. From there, we dilute the spirit slowly, as adding water too quickly to any eau de vie causes the oils to separate. As a result, we have to be especially careful with our extra-oily Three Chamber distillate.

In an exothermic reaction, adding water to alcohol also releases a small amount of heat, which needs time to dissipate. Because of that reaction, it takes over two and a half months to proof down the eau de vie from 64% down to 50% ABV. We then transfer the spirit to glass demijohns where it rests for an additional six months.

Aging in glass relaxes the eau de vie as it slowly marries with oxygen. The lengthy maturation period also softens the spirit, which enhances the flavor simultaneously. The result is a pear eau de vie that jumps out of the glass with fresh, clean, and pure aromas of fruit with a viscosity the palate that can only be achieved with the Three Chamber Still.

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Ingredients: Bartlett mountain pears, water

Production: Pears are mashed and fermented, then distilled. The spirit is slowly reduced with water over 2 and a half months before aging in glass.

50% ABV 100 PROOF
LIMITED RELEASE SIZE 700ML