



L'EAU-DE-VIE DE PRUNES DE MOUTON ROTHSCHILD

Served to the family's guests at private receptions held at the château, Eau-de-Vie de Prunes de Mouton Rothschild is a distilled spirit that has long been made by the estate in an age-old tradition celebrated by Baron Philippe de Rothschild (1902-1988).

Historically, Baron Philippe's intention was to perpetuate the time-honoured mixed-crop tradition in place at the estate, encouraging biodiversity and taking advantage of the richness of its terroir. An orchard called "Les Pruniers" had been planted with five varieties of plum (quetch from Alsace, mirabelle from Nancy and Metz, green-gage and Ente plum), all of them essential for making plum spirit. The average age of the trees is now around 37 years. At the time, Baron Philippe de Rothschild had the right to distil spirit from his own fruit for his own private consumption.

The cellar-masters combine their blending expertise with the exceptional terroir to endow this craft plum spirit with peerless quality and style. Expressing the quintessence of each variety of plum, it reveals rare elegance and uniquely concentrated aromas and flavours. From one generation to the next, Mouton Rothschild's cellar-masters have passed on the secret of making plum spirit. It is distilled then matured, partly in oak barrels, partly in demijohns, for about 15 years.

Now, Eau-de-Vie de Prunes de Mouton Rothschild is presented in individually numbered bottles in a precious wooden case. It remains an exclusive item, produced in very limited quantity.

TASTING NOTES

An attractive, golden-hued amber, it has an elegant and complex nose which reveals aromas of ripe fruit mingled with delicate floral scents. On the palate, from a dense and very smooth attack it opens out on noble flavours of white peach and sweet almond, leading into a succulent and harmonious finish.

