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Method for the elaboration of the

Pear William Brandy

Our **Pear William Brandy** is made with 100% Williams Pear coming from the south of France that comes to ripeness in August.

After the picking, they are put into vats of 200 hectolitres for the fermentation process. The fermentation and distillation happen in Alsace. The natural sugar contained in the pear is transformed in alcohol at 3.5° GL. or 7 % proof alcohol. There is no addition of flavoring, coloring, or other blending materials at any point in the process.

In November the Williams pear are submitted to two successive distillations in alembics of 1500 litres: the first distillation gives an unfinished and unperfected product having 17° GL. or 34 % proof alcohol. The second distillation gives a finished and perfect product having about 60° GL. or 120 % proof alcohol. This brandy will be aged 2 years in stainless steel tanks.

This alcohol percentage is reduced to 45° GL. or 90 % proof by adding spring water during a cooling process. After a filtration, the brandy is now ready to be bottled.

Lionel MEYER