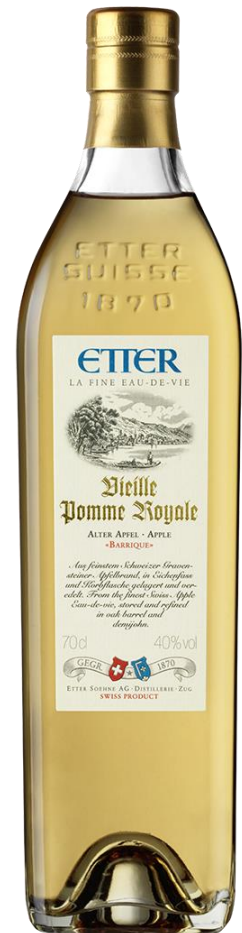


Etter Vieille Pomme Royale "Barrique" 40% vol.

Origin of fruit:	Lake Constance / Eastern Switzerland
Fresh fruit quantity:	7 kg of Gravenstein apples for one 70cl bottle
Storage/maturing:	3 to 5 years in oak barrels and 50 litre demijohns
Colour:	amber-coloured
Bouquet:	soft, rich and full fruity aroma
Taste:	mild and harmonious, with fine hints of wood and caramel, fruity and typical apple taste on the palate
Tip for drinking:	When you're in the mood for something good! Savour this full-bodied fruit spirit from a tulip-shaped glass at 15-20°C to allow the exquisite bouquet to unfold and the concentration of flavours to emerge. Be even more creative with your desserts!



Vieille Pomme Royale – the "golden" fruit spirit

Vieille Pomme Royale is enjoyed by both sexes. If you fancy a delicate, elegant fruit spirit after a meal or even between meals, this is the right one for you.

This distillate is based on specially selected, fully-ripened apples of the Gravenstein variety. For this speciality our master distiller reserves only the heart of the fruit, in other words the best of the best. For optimum ageing, this highly aromatic part of the distillate is stored for at least two years: one part in 225 litre oak barrels and the other part in 50 litre demijohns. After the maturing process, the two parts are assembled to a harmonious whole, and then further refined in a gentle finishing process.

Amber colours with multifaceted apple and hints of caramel give the Vieille Pomme Royale a unique taste.