

EAU DE VIE JEAN-PAUL METTÉ



When I was young the old man next door had a still. I was always round visiting him and that is how I got a taste for copper, fire and ‘eau-de-vie’ (fruit brandy). Everything comes alive when you are distilling: the copper, the stills, the flames and the eau-de-vie. You have to put your heart and soul into distilling, otherwise the results are just not worth it.

Jean Paul Mett 

This is what motivated Jean Paul Mett  to distill his first Mirabelle plum eau de vie in the sixties. Since then, he has made wonderful creations which delight the nose and palate: Wild Strawberry, Mullein Flower, Orange, Arabica Coffee, Pepper, Truffle, an ‘Hors d’Age’ Wild Sloe and a 1990 ‘Selected Noble Grapes’ Marc de Gewurztraminer to name but a few. In 1985, Jean Paul Mett  began passing on the art of distilling to his godson Philippe Traber -- the know-how and secrets which make every distillery unique. In 1997, when Mett  fell ill, Philippe and his wife Nathalie purchased the distillery in order to carry on his work and traditions.

Jean Paul Mett  spirits are renowned throughout the world, thanks to the extremely wide range of eaux-de-vie produced and above all to their exceptional quality. Today they can present you with no less than 87 flavors of high quality eaux-de-vie and 21 liqueurs.



The eaux-de-vie are made in copper Charente-style stills which allow double distillation. The fruit is picked when it is ripe and put into a fermentation vat. The sugar and yeast present in the fruit produce alcohol. After six weeks of fermentation, the first distillation takes place and the so-called ‘imperfect’ alcohol (imparfaits) is produced. The ‘imperfect’ alcohol is distilled a second time. The ‘t te’ (head) and ‘queue’ (tail) of the distillation are separated off to leave only the ‘c ur’ (heart) which contains 70% alcohol. The alcohol content is reduced to 45% by adding spring water.

After distillation, the eau-de-vie is put into stainless steel vats. The eau-de-vie matures in the vats for 6-8 years before being sold. The vats are kept outside in an open courtyard exposed to the elements. The changes in temperature improve the quality of our eaux-de-vie. The ‘Hors d’Age’ (exceptionally old) eau-de-vie is kept in glass demijohns and stored in a loft. It is matured for at least 30 years, resulting in a very fruity, mellow eau-de-vie.

The eaux-de-vie of J. P. Mett  are featured prominently in Michelin-starred restaurants throughout Europe. Their quality is beyond compare and they truly “set the bar” for all other producers in this unique category.

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