



JEAN-PAUL METTÉ EAUX-DE-VIE D'ALSACE ARTISAN- DISTILLATEUR

Jean-Paul Metté is a true craft house, making artisanal and traditional Eaux de Vie d'Alsace. Eaux de vie, also known as the “water of life” is a clear brandy made from fruit other than grapes, cereals or herbs. It is a delicacy and well sought after especially in the Alpine regions in which it is commonly made.

Metté history begins in the 1960's, where Mr. Metté learned the art of making Eaux de Vie d'Alsace as an apprentice to his neighbor. he then passed the craft to his godson, Phillippe Traber in the 1980's. Mr. Traber now runs the distillerie, and has made significant changes to the alambics, as well as adding several new flavors to the line.

Flowers, herbs and fruits are chosen carefully from established farmers. Distillation takes place in small, traditional stills made of copper—the same ones used by Jean-Paul Mette. Fermented fruits are distilled twice, while macerated ones are distilled once only, in order to guarantee a perfect balance.

Each Mette eau-de-vie is aged for at least 6 years in stainless steel tanks. Stored outdoors, they endure the weather changes of the Alsace region. Those variations in temperature enhance the complexity of the eau-de-vie. Eau-de-vie Hors d'Age (Very Old) continues the aging process in glass demijohns for a minimum of 25 years. When it comes time to bottle, the eau-de-vie that flows into the glass containers is the result of meticulous expertise and passion that guarantees a product worthy to bear the Mette label.

Michael Corso Selections offers the fowling products from Metté, many available in 1/2 bottles as well as 750's. Please contact your sales rep, local distributor or Michael Corso selections directly for availability and pricing.

Marc de Gewürztraminer
Vieille Mirabelle (yellow plum)
Framboise (raspberry)
Kirsch (morello cherry)
Prunelle Sauvage (wild plum)
Chamomile
Poire William (pear)
Fraise (strawberry)
Framboise Sauvage (wild raspberry)

Liqueur Pain d'Espices (rye honey spice)
Gingembre (ginger)
Mandarine (mandarin orange)
Garlic
Basil
Cinnamon
Truffle
Pain d'Espices (gingerbread)
Café (coffee)

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