



SAB'S ALEMBIC BOURGUIGNON

La Fine de Bourgogne Très Vieille

Master distiller Mathieu Sabbagh has made it his purpose to preserve the tradition of the itinerant distiller in Burgundy, an artisanal calling that in recent years has been in peril of dying out completely. Sab's is based in Beaune, the "capital" of fine Burgundy and the ideal location to showcase the transformation of one of the world's greatest wines into a terroir-inspired collection of craft spirits. All of Sab's creations start with a base of eau de vie de Bourgogne—a pure, vibrantly aromatic distillate of Pinot Noir and Chardonnay, sourced from many of Burgundy's most sought-after and important winemaking families.

COMPANY: Sab's Alembic Bourguignon

CREATOR: Mathieu Sabbagh

ESTABLISHED: 2019

REGION: FRANCE • Burgundy • Beaune

STYLE: A silky, supple brandy (Fine de Bourgogne AOC) from a base of vapor-distilled Pinot Noir and Chardonnay wine lees. Aged in French oak barrels (that previously aged white Burgundy wine) for seven years. Further aged or "finished" in a 300L French oak cask (that previously held Cognac brandy) for at least one year.

ESSENTIAL INGREDIENTS: Pinot Noir and Chardonnay wine lees

ABV: 46%

CLOSURE: Screw cap

TASTING IMPRESSIONS: A refined brandy with aromas of ripe grapes and rum-soaked raisins; round and plush on the palate, with a fine-grained texture. Exotic wood, warm spice, roasted chestnuts. Finish is supple and long



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