



SAB'S ALEMBIC BOURGUIGNON

Le Marc Special Cask Mezcal Finish

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 refined, complex brandy from a base of vapor-distilled Pinot Noir pomace (marc in French; grape skins, seeds and stems). Aged for eight years in French oak barrels previously used to age white Burgundy wines. Further aged or "finished" in oak barrels for 12 months that were previously used to age mezcal agave spirits. Bottled at cask strength.

ESSENTIAL INGREDIENTS: Pinot Noir grapes

ABV: 51%

CLOSURE: Cork

TASTING IMPRESSIONS: A full-bodied and wonderfully aromatic brandy, with notes of walnut and raisin and the herbal, smoky energy characteristic of fine mezcal spirit. Savory and smooth, with notes of sea salt; the long finish delivers more delicate smoke and a peppery kick

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