



Distiller's notes

FAMILY CRAFTED
wine and spirits

AU POMME

A Wisconsin Apple Wine made in the style of French Pommeau.

Made with apple cider and apple brandy, and aged 9 months in barrels.

STORY: Blending our Wisconsin roots and French heritage, this apple wine is in the style of a French Pommeau that our family is so fond of. Made of locally pressed apples and aged in barrels for nine months, the fresh apple flavor with hints of caramel reminds us of enjoying our favorite fall treat.

BASE: Wisconsin apple cider

FORTIFIER: Wisconsin apple brandy

PRODUCTION METHOD: Apple brandy added to fresh-pressed apple cider

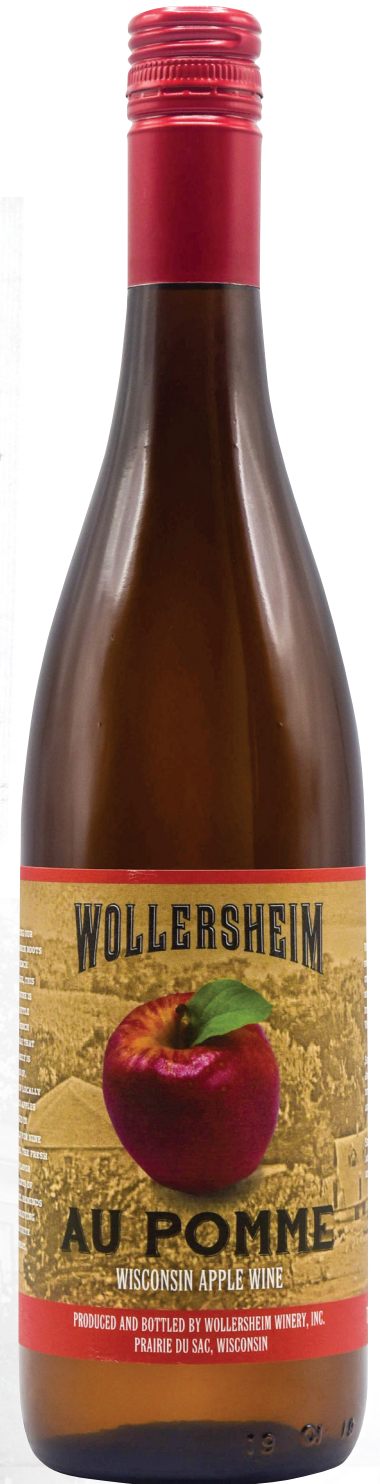
SWEETNESS: Sweet

AGE: Aged 9 months in used French oak barrels

SERVING: Serve chilled as an aperitif, on ice, or mix into cocktails

ALCOHOL: 17%

HISTORY: Started making Au Pomme in 2019



DISTILLER TOM LENERZ AND WINEMAKER PHILIPPE COQUARD BRING A WINEMAKING APPROACH TO THE SPIRITS WITH ATTENTION TO TERROIR, SLOW FERMENTATIONS AND QUALITY OF WOODS SOURCED FOR BARREL AGING, RESULTING IN THIS FINE SPIRIT.

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