

ALAMERE SPIRITS

French Wheat Vodka

Spirit Maker

Susannah & Olivier Souvestre

Spirit Region

Marin County



Story

Susannah and Olivier, weary of managing two successful Sausalito restaurants, channeled their midlife crisis into a distillery. Differing from mass-production, they opted for a traditional method, using a European copper still and local ingredients, influenced by their French roots. The name Almere, derived from a coastal waterfall, reflects the local geography and means 'to the sea' in French.

Distillation

Produced in an 800-liter alembic-style copper still from Bordeaux, France, the distinct process involves a single distillation run, which eliminates harshness. The outcome is a soft supple spirit with no loss of the character of the French Wheat.

Tasting Notes

Clear and colourless in the glass. This vodka has a clean and polished nose. The palate is smooth and balanced while being light-bodied and crisp. You can also taste hints of lemon peel.

Food Pairing

This vodka is perfect for cocktails like Martinis, craft cocktails or just plain neat.

QUICK FACTS

Variety

French Heirloom Wheat.

Aging

Copper alembic still.

Rating

