

ALAMERE SPIRITS

Espelette Chili 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 Alamere, 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 smooth, well-balanced spirit that retains its aromatic flavors. Prior to distillation, Espelette chilis undergo a 36-hour maceration to enhance the final product.

Tasting Notes

Clear and colourless in the glass. This vodka has a fresh pepper garden nose that reminds of bells chili's and jalapeños. Highly spicy on the palate with a hint of smoke. The heat lingers with the finish.

Food Pairing

This vodka is ideal for cocktails like Bloody Mary, Moscow Mule or however you fancy a little heat.



QUICK FACTS

Variety

French Wheat.

Aging

Copper alembic still.

Rating

