



MIRAMER AMER BIÈRE à la Mirabelle de Lorraine

This bitter beer is made from Mirabelle plum, gentian eau de vie from Haut-Doubs and orange extract. Add a few drops to a beer to bring the warmth and fruitiness of the ripe plums.

Tasting notes

Maison de la Mirabelle The history of the Maison de la Mirabelle dates back to 1860, when Hubert Grallet began planting the first plum trees in Rozelieures. The distillery is located in Rozelieures, a small town of only 160 inhabitants. Today, the estate covers 30 hectares of fruit trees, including 25 of Mirabelliers. They produce a wide range of spirits, including gins, vodkas, pastis, peated whiskeys and beers. Their creations are inspired by the nature of the Lorraine region in France. The designation of origin "Mirabelle de Lorraine" means that the fruit was harvested in a geographical area delimited by the INAO (National Institute of Designations of Origin) and that the distillation was carried out in two stages



18 %
70 cl