

Les Eaux-de-Vie J. & M. LEHMANN
Chemin des Peupliers
67210 OBERNAI
Tél. : + 33 (0) 388 504 129
Fax : + 33 (0) 388 507 404
E-mail : distillerie.lehmann@orange.fr
www.distillerielehmann.com

IMPRESO • L'abus d'alcool est dangereux pour la santé

DE PÈRE EN FILS
DEPUIS 1850



LEHMANN

DISTILLERIE ARTISANALE
ALSACE



An alchemy

somewhere between tradition and modernity



For 5 generations our know-how has been passed down from father to son. It was my grandfather and my father who instilled in me the passion for distilling.

They taught me to distil spirits with an authentic taste, to refine the fruit in such a way as to reveal every facet of its delicacy and complexity.

It is subtle and careful work that cannot be improvised.

This family heritage allows us to approach each day as a new challenge and to perpetuate tradition in a spirit of innovation and creativity.

Today we are the only artisan distillery in Alsace to hold the EPV label - Entreprise du Patrimoine Vivant. This state label guarantees the excellence of our rare and ancestral know-how, «made in France».

Our fruit brandies eloquently express the long tradition of quality and refinement in French gastronomy, for which they are ambassadors around the world.

My commitment to the future is to protect and perpetuate this family tradition.

Yves LEHMANN



The art of distilling and tasting



It all begins with the fruit which must be of impeccable quality. We follow it closely as it ripens, waiting for the moment when all of its aromas are developed.

When this moment arrives, the fruits are fermented under the watchful eye of the Master Distiller, who chooses the exact day to move on to the key step: distilling.

A genuine alchemic metamorphosis, this delicate operation is realised by a double passage through the copper stills (alembics) in order to enhance the flavour of the ripe fruits to just the right point. The «head and tail» of the distillation process are eliminated in order to retain just the «warm heart» concentrating the soul of the fruit.

At this stage the brandy still needs to improve for at least three years. During this slow mutation, punctuated by the seasons, it acquires the purity and bouquet that give pride to the House of Lehmann and joy to connoisseurs.



There are many pleasant ways to enjoy our exceptional brandies.

To name the most common...

For some, coolness is a must. They cool their glass with ice until condensation forms on the sides. Once the glass is «chilled», they gently pour in the brandy and sip it delicately.

As the brandy slowly warms it reveals a great intensity of aroma and as you drink it, will gradually unveil the elegance and finesse of the fruit.

Others prefer to enjoy their brandy in a glass that has been warmed in the palm of the hand, which exalts the fragrances and reveals instantly all the facets of its aroma.

Only one thing really matters: to enjoy an exceptional creation, appreciating its true value...



Traditional fruit brandies,
berries and rare varieties
45 % abv

3 years
ageing confers a
beautiful harmony
between fruit
and finesse.

Patience, the family secret and the secret of our manufacture, combined with love of the craft and a few modern techniques, is needed to extract the quintessence of the fruits and to give the brandies their subtle aromas and their enchanting long finish and finesse on the palate.

● **Fruit brandies**

- Wild raspberry
- Alsatian raspberry
- Poire Williams Grande Réserve
- Alsatian Kirsch
- Alsatian Mirabelle
- Alsatian Plum
- Old Plum
- Strawberry
- Alsatian Quince

● **Rare varieties and berries**

- Blackberry
- Wild Blueberry
- Wild Sloe
- Rowan
- Wild Elderberry
- Sweet briar/Rosehip
- Whitebeam
- Holly Berry
- Celery
- Brewer's Brandy (beer brandy) 40 % abv

● **Marc brandies**

- Alsatian Gewurztraminer Marc «Regulated appellation»
- Muscat Marc
- Pinot Noir Marc
- Klevener de Heiligenstein Marc (from Savagnin rose grapes)



Alsatian flute bottle,
35 cl or 70 cl





Fruit Brandy, 45 % abv

Box of Brandies: ISIS 50 cl bottle

- Alsatian raspberry
- Poiré Williams
- Mirabelle
- Old Plum
- Alsatian Gewurztraminer Marc «Regulated appellation»
- Kirsch



Medal-winning brandies 70 cl Medal-winning «Goblet» brandy flask 20 cl

- Since 1986, Yves Lehmann has been participating annually in competitions, winning awards on each occasion. In 2011 he received the great accolade of winning six gold medals and two silver medals at the Paris Agricultural Fair, sponsored by the French Ministry of Agriculture.



Organic fruit brandies 50 cl

Certified organic

- Poiré Williams
- Mirabelle
- Old Plum
- Alsatian Marc
- Alsatian Gewurztraminer Marc «Regulated appellation»





Exceptional products
Family Reserve range of
fruit brandies 70 cl

45 % abv

● **Renaissance bottle**

- Wild raspberry
- Alsatian raspberry
- Poire Williams
- Alsatian Mirabelle
- Alsatian Kirsch
- Old Plum
- Alsatian Gewurztraminer
- Marc
- «Regulated appellation»
- Alsatian Plum
- Wild Sloe

These brandies are only produced in the best years, when the quality of the fruit is exceptional.

A Dame-Jeanne is a glass cylinder.

8 years
in a Dame-Jeanne
confers a greater
fullness and subtlety
on these
exceptional vintages.



8 years
in a Dame-Jeanne,
for a rare,
sensual and
enchanting taste.



N°8 50 cl
45 % abv

- Raspberry
- Poire Williams
- Mirabelle
- Kirsch
- Old Plum
- Alsatian Gewurztraminer Marc
- «Regulated appellation»





An exceptional product
 Alsatian Gewurztraminer Marc
 from the late grape harvest

50 cl - 70 cl
 45 % abv

Vintage
 1992,
 pure nectar.

The coppery colour of Alsatian Gewurztraminer Marc from the late grape harvest reveals a pure nectar.

Drinking this brandy is a real ceremony.

You serve Alsatian Gewurztraminer Marc at a temperature of 8 to 9 degrees in a suitable glass, admire the copper colour with its shimmering sparkle produced by the tears that appear on the glass, and allow yourself to be intoxicated by the fragrance of the almost crystallised ripe grape, enhanced by notes of cocoa bean.

On the palate, the first impression is of sweetness followed by a very pleasant surge of power with an inimitable taste of chocolate, which characterises this Alsatian Gewurztraminer Marc and, finally, a beautiful long finish. Pure pleasure!



Ginger liqueur

50 cl
 45 % abv

This liqueur with amber glints is characterised by a powerful yet sweet balance. The strength of the ginger is joined by a seductive spicy lemony fragrance, which confers a perfect harmony on this elixir.



Liqueurs 35 - 50 cl

18, 20 and 25 % abv

- Raspberry
- Blueberry
- Strawberry
- Morello Cherry
- Blackberry
- Sloe
- Mirabelle
- Poire Williams
- Peach
- Sweet Chestnut
- Walnut
- Gingerbread
- Fir
- Blackcurrant liqueur



Elsass Whisky®
Single Malt
40 % abv

Elsass Whisky® is obtained by double distillation of pure barley malt, following the traditional method of the Lehmann distillery. This pure malt is aged in Bordeaux white wine casks, which gives it an original final note.

Nose: very fresh and fruity, with a very beautiful purity of aromas. The aromas of strawberries and tart Granny Smith-type apples round off to those of melons and apricots, with a touch of kiwi. There is no aggressiveness and a great sweetness to this nose. An excellent surprise!

Palate: a correspondingly fruity, sweet and supple attack. Fresh strawberry, tart apple and even some notes of Poire Williams give the most beautiful effect. Very gourmand and supple, with well-defined tastes.

Finish: freshness dominates and evolves into a very sweet finish.

A whisky that can be enjoyed as an aperitif or a digestive, or which can be used to accompany smoked or marinated fish. Serve chilled but, as with all high-quality spirits, never with ice!

Box of ampoules 10 x 2 cl

Box of 10 ampoules of Elsass Whisky® Single Malt 40 % abv.



Elsass Whisky®
Single Malt
50 % abv

This pure malt is aged in Sauternes, which gives it an original final note.

Nose: a very powerful fruitiness, with scents of malt barley and fresh apple. Beautiful spirit strength.

Palate: despite its strength of 50 % abv, this whisky has a beautiful elegance on the palate.

Finish : a very beautiful long finish on the palate, softened by being aged in Sauternes casks.

A whisky to enjoy as a digestive and, as with all high-quality spirits, without ice!

7 years
ageing in oak casks
previously used for
Bordeaux white wine.

8 years
ageing
in Sauternes
casks.





Vodka « T.D.M » 50 cl
40 % abv

High quality wheat, water from an extremely pure spring and know-how, that is the recipe for this superb Vodka originating in Alsace.

Drink it only to appreciate its delicacy and its smoothness.

The strength
of an identity
for a vodka of
extreme finesse.



Special brandy
presentations

- Flask «Goblet» 10 cl
45 % abv

- Box of miniatures 3 cl
Five brandies at 45 % abv & two liqueurs
at 25 % abv.
Exists in original version.

- Box of ampoules 2 cl
Wooden box
Seven brandies at 45 % abv & three liqueurs
at 25 % abv.





Marriage of fruit and brandy

Fruit brandies 70 cl

Alsatian Gewurztraminer Marc fruit brandy, 45 % abv

Poire Williams fruit brandy, 45 % abv

Fruit with brandy

50 cl jars, 18 % abv

- Strawberries in strawberry brandy
- Blackberries in blackberry brandy
- Cherries in Kirsch
- Plums in plum brandy
- Cocktail of fruits in Armagnac

20 cl jars, 18 % abv

- Strawberries in strawberry brandy
- Blackberries in blackberry brandy
- Cherries in Kirsch
- Plums in plum brandy

Stackable jars 3 x 20 cl, 18 % abv

- Strawberries in strawberry brandy
 - Blackberries in blackberry brandy
 - Cherries in Kirsch
- (Cannot be sold separately)



Chocolate «corks» Alsatian flute bottle 70 cl

Filled corks

Alsatian Gewurztraminer Marc Brandy
Strawberry Brandy
(Dark chocolate, 70 % cocoa)

Contents 400 g
Available except in the summer season.



Special containers

For a sublimation of brandy

We offer you a range of original containers.

