

Nouvelle Manguin



*Entreprise
du Patrimoine
Vivant*

Nouvelle Manguin

Distillery

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Founded in 1949 and taken over in 1993 by the current manager and Philippe Manguin, the distillery is famed for its flagship product, pear brandy, with its “poire prisonnière” (50cl bottles, 70cl carafes and magnums).

The pear grows and fattens in the recipient on the tree. The name Manguin is known internationally because of the quality of its brandies. The distillery also produces liqueurs, creams and Pastis.

The distillery won the recognition that made it a reference in pear brandies in 1949. To conserve this prestigious status, the distillery matures the pears before they are used, selects the fruit, carries out carbonic fermentation followed by maceration. It distils using the double passing technique on very slowly controlled stills (distillation in 8 hours). It also ages some pear brandies for one and a half years before reduction. The ageing times vary depending on the type of brandy. Marcs and plum brandies are aged in wood, which is

becoming more and more rare. The company has a unique recipe and training in the master distiller profession no longer exists. The company's two master distillers have over thirty years' experience.

In addition, the company implements the following processes, which are not very common: direct heating to 120° with a steam system, a technique that distils the wine and the fruit purée, total carbonic fermentation, ageing in wood barrels for marcs and plum brandies. The distillery does not take part in any shows and does not advertise. Sales are mainly made via distributors, completed with sales to prestigious cellars or web site orders. The clientele consists mainly of companies; direct sales to private customers represents 15% of turnover. All of the company's productions are in the high-end sector.