



DISTILLERY & BREWERY SHOP, BAR & RESTAURANT



CREATOR & PRODUCER OF ARTISANAL BEERS & SPIRITS

TRADITION • MODERNITY • ELEGANCE

**RECEPTIONS, SEMINARS, EVENTS & ENTERTAINMENT
MEETING ROOM, VISIT, TASTING & FACTORY STORE**

CÔTES D'ARMOR – BRITTANY





MAISON JOUFFE

DISTILLERY & BREWERY - SHOP, BAR & RESTAURANT

Farmers from father to son, the Joffe family has had a long tradition of distillation since 1850. Proud of our Breton origins, keen to honor our lineage, we have perpetuated this family heritage by exploring other regions.

For our love of beautiful and rare alcohols, we naturally attached ourselves to the practice of distillation and the production of very high quality eaux-de-vie, the blends of which we have been crafting for many years. Numerous international prizes and distinctions demonstrate the recognition of our spirits which find their place on the fine tables of France and the world.

The recognized line of JOUFFE cognacs was the beginning of the successful development of Maison JOUFFE in France and throughout the world. The MARCEL & LÉA FAUCHEUR calvados, bearing the name of the grandparents of the founder of the house, and the ORAVA rums, inspired by the story of Fabian Fagerman, have followed this same path. Then, the Breton pastis Brastis, Briscard and Brazanis have experienced exceptional media and commercial enthusiasm since their launch, transforming the family business into a symbol of this magnificent region.

New adventures are starting on our Breton site with the launch of Argwen and Da Garan beers, and other emerging projects, in terms of products and in terms of activities, reception, event, artistic and tourist activities.

An intact desire drives us: to seduce our contemporaries with our site and the nuggets of our collections which respect our triptych of Tradition, Modernity and Elegance.





MAISON JOUFFE

DISTILLERY & BREWERY - SHOP, BAR & RESTAURANT

Our site is close to the sea, between Dinan, Saint Brieuc, Saint Malo, leaving Plancoët, ZA de Saint Lormel. Multi activities., with firstly a creation, production and bottling workshop, it is also a place for receptions, seminars and events with visits, tastings, factory outlets, cellars, bars, restaurants, in a bucolic place. More than 350 references (Champagne, Whiskey, Beers, Wines, Gins, Cognacs, Pastis Bretons etc...) accompanied by authentic and tasty cuisine. All to take away or eat on site, in the beautiful restaurant, at the bar or on the sunny terrace,



Argwen Breton craft beers are brewed and bottled on site. Next to it, a complementary line of Breton pastis and liqueurs has been set up, as well as the recommissioning of the still, which was used to distill the family brandies. The site is another way to have fun, support local crafts, visit Brittany and taste its specialties.





LAURENT JOUFFE COGNAC

Grown and aged in Grande Champagne 1er Cru, JOUFFE Cognacs are the fruit of a long tradition of distillation and collaboration since the early 2000s on the 25ha of vineyards of an old Charente family. Both subtle and elegant, fruity, rounder on the palate, these contemporary cognacs go beyond clichés and appeal to many.



Coffret HORS D'ÂGE

Grande Champagne - 1er cru

The numerous eaux-de-vie have been aged for several decades in oak barrels. The maturity and delicate aromas of fig, plum, aged leather, its warm touch of vanilla and cinnamon, give it a rich and balanced taste. Due to its rare eaux de vie, this collection is extremely limited. The carafe, the carved oak stopper and their beautiful case make it a unique work of art.



Coffret E X T R A

Grande Champagne - 1er cru

Unique and particular taste, the result of a long rest in oak barrels and great respect for tradition, this Cognac is assembled from very fine and old eaux-de-vie. It has a bright, shiny and amber color and offers original and intense aromas. Its complexity of flowers, fruit, cedar wood, truffle and spices dances for a long time in the mouth for intense pleasure.



LAURENT JOUFFE COGNAC



REWARDS



COGNAC VS LAURENT JOUFFE 1er cru Grande Champagne

Nose with aromas of clementine, plum, apricot and anise, on a background of white flowers with a hint of truffle. The balance in the mouth is controlled. To drink neat or in cocktails, it is also a delight for cigar smokers.

COGNAC VSOP LAURENT JOUFFE 1er cru Grande Champagne

Amber color. Elegant nose with aromas reminiscent of vanilla and white chocolate. A touch of hazelnut. Very present on the palate, with a soft, almost sweet character, very pleasant and balanced.

COGNAC XO LAURENT JOUFFE 1er cru Grande Champagne

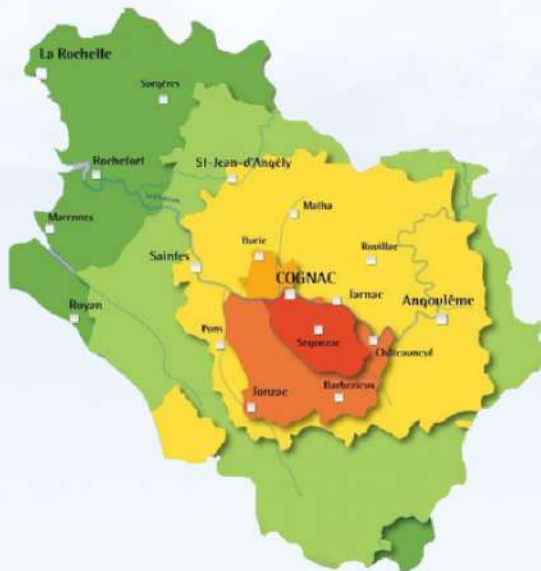
With its unusual character, this XO cannot leave anyone indifferent. Well built, corpulent, it owes its particular character to an extraordinary melt where cedar wood, tobacco, truffle and spices dance for a long time in the mouth.







COGNAC XO Prince Alain MURAT Assemblage de divers crus

With an old gold color, this cognac, a harmonious blend of aromas of bitter orange, almond, and dried fruits. Its nose is lively, dominated by scents of wood and spices. Leather and oak peak on the finish.

AOC COGNAC

DEMARCATED REGION OF COGNAC



-  Grande Champagne Zone which produces the finest Cognacs.
-  Petite Champagne Cognacs similar to those of Grande Champagne, without the same finesse.
-  Borderies Cognacs produced here are a little rounder.
-  Fins Bois Large region which produces a Cognac stronger in the mouth than the first three zones.
-  Bons Bois Cognac similar to the Fins Bois region.
-  Ordinary woods Cognac ages quickly and has a characteristic terroir taste.

BRANDY

BY LJ

Brandy is also a spirit distilled from wine but from various origins. It therefore does not come from an AOC, controlled designation of origin zone. This allows for quality, innovative spirits with excellent value for money.



XO Baron Oscar

This Brandy XO is an intense amber color. Its sweet nose releases scents of praline, chocolate, vanilla and dried fruits, which warm the palate. Its mouth is round, intense and balanced.



XO Duc de Tourelle

This brandy is a harmonious blend of woody aromas, vanilla and dried fruits. It is an amber and mahogany color. Its nose gives off pleasant scents of plum.

Marcel & Léa FAUCHEUR CALVADOS



Respecting historical production practices, FAUCHEUR CALVADOS are made from cider eau de vie in accordance with Normandy tradition. They also explore the modernity of the 21st century in order to seduce their contemporaries in France and around the world. It is also a tribute to Marcel and Léa Faucheur, the founding grandparents who showed the art of distillation to Laurent Jouffe.



CALVADOS VS

Direct and supple attack with aromas of green apple which gives a sensation of freshness, opening with spicy and woody notes. Sweet and delicate apple aromas.



CALVADOS VSOP

Amber color and silky body with aromas of dried fruits and scents of roasted hazelnuts. It recalls its traditional and family production and brings us to a unique tasting.



CALVADOS XO

It is of great finesse and reveals its aromas of orange blossom and fruit. It is a marriage between flowers and fruits with a slightly woody note. Elegant and long in the mouth.

CALVADOS EXTRA Old Reserve, 20 years old

Old gold dress. It must be left to stand for at least 15 minutes in a glass to discover its fullness. Scents of roasted dried fruits, floral notes, explosion of spicy aromas on the palate. Long and powerful flavor.



CALVADOS EXTRA Very Old Reserve, 30 years old

Chosen from exceptional years, this old vintage has a good bouquet and perfect roundness to satisfy elitist tastes. Delicate and surprising tangy aromas with floral notes with delicate aromas. Good length in the mouth, woody final note.





Fabian Fagerman

RON DOMINICANO ORAVA

Ron Dominicano ORAVA is produced from sugar cane grown 100% in the Dominican Republic. It is distilled on site in a copper column still and then aged in American white oak barrels. Reworked and bottled in France, Orava Rums are a subtle blend of eaux-de-vie aged in American oak barrels. The great purity and careful elaboration allow wonderful eaux-de-vie to express their specificities.



Fabian Fagerman great great uncle of the in-laws and his certificate signed by the Cuban president Captain of the Cuban army in 1850 during the 2nd revolution against the Spanish colonists



GRAN AÑEJO - 70CL - 37.5% VOL DRY AND STRAIGHT

Nose: Aromas of nuts, cinnamon and passion fruit. The whole is completed by coconut, vanilla and a touch of pepper.
Mouth: Round and delicious with vanilla and cinnamon.
In the second taste, the coconut is more present.
Final; The softness felt here takes on the aromas of leather.



BIB ORAVA - GRAN AÑEJO

PERFECT FOR COCKTAILS

ORAVA BAG IN BOX FORMAT (3 LITERS) = 4.28 70CL BOTTLES
SHELF LIFE IN GOOD CONDITIONS FOR UP TO 2 YEARS AFTER OPENING.
ECOLOGICAL ADVANTAGE COMPARED TO BOTTLES.
EXTREMELY PRACTICAL.
VERY ECONOMICAL SAVING ON YOUR REFILLS.



Fabian Fagerman
RON DOMINICANO
ORAVA



RESERVA ESPECIAL
 70 CL - 40% Vol.



BALANCE

Nose: Marriage between flowers and fruits. Slightly woody note. Tangy aromas highlighting exotic woods and spices.
 Mouth: Fruity and delicious. Delicate notes of cinnamon and chamomile, giving this rum a very pleasant and sweet character.
 Finish: Good length on the palate, woody final note.

RESERVA PRIVADA
 70 CL - 40% Vol



PASTRY

Nose: Subtle notes of cocoa and leather.
 Mouth: Sweet and spicy with a slight woody sensation.
 Finish: The length reveals the extraordinary and unique qualities of this spirit.



Rhum Arrangé

AOC MARTINIQUE
 70CL - 22% Vol

AOC Martinique agricultural rum punch, arranged. Fresh, light, sweet and balanced. With macerated pieces of orange, pineapple and lime.





The A R G W E N beer is produced on site thanks to this production unit. After a day of brewing, three weeks follow in high fermentation in stainless steel tanks, Maison Jouffe has 8 (4 tanks of 600 liters and 4 tanks of 1200 liters). The annual production capacity is 100,000 L.

Brewed on site by Maison Jouffe, Breton craft beers ARGWEN, name coming from the coastal river ARGUENON and the Breton flag; GWENN HA DU, already have 4 existing recipes and 3 in preparation: White (4.5°), Blonde (5°), Red (5.5°), IPA (6°), and Brown, Fruity and Triple..





BLANCHE - 4,5°

Our pretty Blanche with its strong character is a top-fermented, unfiltered beer combining the flavors of different hops. Under its misty color, hides a delicate scent of orange zest, fruity notes and citrus with a slight bitterness. Refreshing and sparkling; it offers the unique pleasure of tasting a thirst-quenching white wine.

BLONDE - 5°

Our pretty Blonde with a strong character is an unfiltered top fermentation beer. Under its fine and elegant color, hides a delicate but pronounced scent of malted barley. Refreshing and sparkling; it offers the unique pleasure of tasting a light blonde



RED - 5.5°

Our pretty Rousse with a strong character is an unfiltered top-fermented beer combining the sweetness of barley and the light flavors of roasted malt. Under its red color, hides a floral fragrance with notes of licorice and hazelnut. Refreshing and sparkling; she offers the unique tasting pleasure of a fiery redhead.

IPA - 6°

Our pretty IPA with a strong character is an unfiltered, top-fermented beer with hoppy flavors. Under its golden color hides a delicate scent of exotic fruits and a beautiful bitterness. Refreshing and sparkling; it offers the unique pleasure of tasting a very distinguished Indian Pale Ale.



DARK - 8°

Our pretty Brune with a strong character is an unfiltered top-fermented beer combining the sweetness of barley and the intense flavors of roasted malt. Under its black color, hides a delicate country fragrance, notes of bread, honey and coffee. Refreshing and sparkling; it offers the unique pleasure of tasting a brown which definitely does not count as plums.

TRIPLE, FRUITY...



available in 33cl and 75cl





Caught in an impressive media tsunami, Breton pastis Brastis created a surprise and turned into a national success, also extending beyond our borders.



Reinvented for the pleasure of the eyes and taste buds, Pastis Breton Brastis moves the lines, challenges the palates, seduces, pleases and definitively conquers all lovers or great tasters of anise. It is entirely made in an artisanal way in Brittany, from numerous natural ingredients, chosen with care and precaution.

PASTIS BRETON BRASTIS

Visual: Golden straw yellow with a pretty transparency.

Nose: Delicate scents of anise and liquorice complemented by vegetal and subtly spicy aromatic characteristics Taste: A striking, even bewitching aromatic power on the palate brings a strong first emotion, soothed by a slightly spicy but delicate sensation and balanced by the finesse of the different natural ingredients making up Brastis



BIB PASTIS BRETON BRASTIS

BRASTIS BAG IN BOX FORMAT (3 LITERS)

= 4.28 70CL BOTTLES

STORED IN GOOD CONDITION FOR UP TO 2 YEARS AFTER OPENING

**ECOLOGICAL ADVANTAGE COMPARED TO BOTTLES,
EXTREMELY PRACTICAL.**

ECONOMIC GAIN FOR YOUR REFILLS.





MAISON JOUFFE

THE MEDIA ARE TALKING ABOUT IT...

Following the media tsunami in Brastis, Maison Jouffe was covered by nearly 450 media; TF1, France 3 Bretagne and PACA, Europe 1, le Parisien, Ouest France, BFMTV, NRJ, Elle...



Un insolite pastis breton
fabriqué à Dinan



PASTIS MADE IN
DINAN!!



CAUET APPELLE LE CRÉATEUR DU PASTIS
BRETON - BRASTIS



"Forget pastis, in 2019 it's Brastis. "Le "Brastis", un pasta
#BrittanyEverywhere"



breton !"



Brastis. Maison Jouffe
launches its Breton pastis



TF1 LA BRETAGNE SE CONVERTIT AU PASTIS



STOPOVER IN SAINT-LORMEL IN CÔTES-D'ARMOR



Konbini®

"Le Brastis, le pastis made
in Bretagne est arrivé"



"Brastis, the new Breton
pastis"



Ces bretons ont mis le pastis...
en boîte de 3 litres



"An SME from Dinan
launches a Breton pastis"



A Breton company revisits pastis
and launches Brastis



Brittany now produces its
own pastis

WHAT'S MORE ON SITE?



LOCATIONS MEETING ROOM & RESTAURANT

20 SEATS
VIEW OF OUR DISTILLERY & BREWERY



ALSO TAKE ADVANTAGE OF THE BAR AND RESTAURANT SERVICES DURING YOUR SEMINARS AND BUSINESS MEETINGS. POSSIBILITY OF PRIVATIZING THE RESTAURANT OR RENTING ROOMS FOR YOUR PRIVATE, ASSOCIATIVE OR PROFESSIONAL EVENTS.



BEER TAPS

FOR YOUR EVENTS

RESERVE YOUR TAPS AND BEER
BARRELS OF YOUR CHOICE
WITH OUR TEAMS

2 BECS AVAILABLE PER DISPENSER
2 TYPES OF PULLERS AVAILABLE

**BOOK NOW FOR YOUR
UPCOMING EVENTS!**



VISIT & TASTING

VISIT TO THE SITE, ENTERTAINMENT AND DISCOVERY OF ARGWEN BEERS AND SPIRITS FROM MAISON JOUFFE

IN THE PROGRAM :

Visit to the premises / History of Maison JOUFFE / Discovery of the production of ARGWEN beers, spirits & Breton pastis BRASTIS, Briscard & Brazanis / Tasting of beers and spirits / 5% offered on Maison Jouffe products...



GIFT VOUCHERS

ON WWW.JOUFFE.FR OFFER A UNIQUE EXPERIENCE OR CREATE A PRIZE POOL FOR THOSE WHO MATTER TO YOU!

Offrez un chèque cadeau



Vous n'arrivez pas à choisir LE cadeau idéal parmi tout ce que nous vous proposons ? Pas de panique ! Les chèques cadeaux sont faits pour vous.

Montant minimum : 5 €
Durée de validité : 365 jours

5 €

10 €

20 €

30 €

50 €

Créez une cagnotte



Invitez vos amis à participer à un pot commun ! Le montant total des participations se transformera ensuite en chèque cadeau, utilisable librement au sein de notre établissement !

Pourquoi créer une cagnotte sur notre boutique cadeau ?

- **Aucun frais pour la collecte des fonds** : 1 € de participation donne droit à 1 € de dépense.
- **Sans contrainte d'utilisation** : l'heureux bénéficiaire est libre de choisir la ou les prestations de son choix, en fonction de ses envies.
- **Simplicité de mise en place** : quelques clics suffisent pour créer votre pot commun et pas besoin de créer un compte pour participer !

[Créez votre cagnotte !](#)

- Our Contact Information -

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CÔTES D'ARMOR – BRITTANY** 



**FOLLOW OUR NEWS
OR CONTACT US**

 Maison Joffe - Brastis and other Spirits

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