

SORGHUM, A KEY TO BUILD OUR FUTURE.







3RD EUROPEAN SORGHUM CONGRESS

THE SORGHUM









French sorghum whiskey in short circuit in the South-West!









BOWS DISTILLERIE

Description

Bows Distillerie, a company created in 2016 in Montauban (Tarn & Garonne, France) produces strong alcohols, mainly for resellers but at the same time a recovery of waste and the cultivation of raw materials in a responsible manner such as low water consumption and input. Hence the importance of Sorghum in the development of the company

A winning partnership with a local farmer!

The farmer secures his production through clearly identified outlets, the entrepreneur thus has cereals at a good price but also provides the farmer with sources of food for his animals, rich in proteins with distillation residues or DDGS.

Web: www.bowsdistillerie.com et https://www.facebook.com/bowsdistillerie/





Project's holder

grain cereal supply <1 km



200 hL

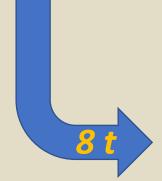
agricultural spreading of stillage, plots < 3 km





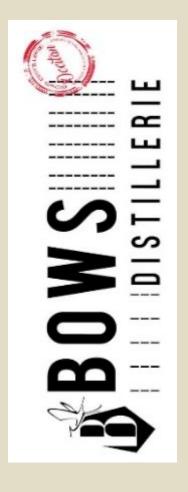


barrel making < 10 km





valorization of DDGS in bovine feed 600 meters from the distillery











BOWS DISTILLERIE

Main spirits produced

Whisky, Gin, Vodka, Cane brandy (Rhum)

Main cereals grain used

Barley, Wheat, Maize & Sorghum Grain

Main molasses used

Sugar Cane from Thailand & Sweet Sorghum

Method of setting Agricultural cultivation

Organic or responsible cultivation (Low input or low water consumption)













SWEET SORGHUM

Objective: Sugar cane juice, a "Cane brandy"

- Process similar to sugar cane by pressing plants (continuous wine press)
- Sweet Sorghum varieties: 15% to 30% of soluble sugar (containing 70-80% of sucrose), simple sugar used
- Extraction of juice between 15 to 17 brix
- 1 hectare = 50 hl of juice at 17 Brix around 8 ° alcohol
- Fermentation and distillation
- 70 ° alcohol outlet reduced to 45 ° for drinking alcohol
- Alcohol product consumed in the year, white product for consumer discovery in comparison with agricultural rum, aging possible.

An experiment validated in 2020!















GRAIN SORGHUM

Objective: Produce drinking alcohol such as "Whiskey"

- Cereal in future landscape and look for different taste
- Barley makes bisphenols while sorghum does very little
- Red grain variety used, with high starch content (76,2% in 2020 in France, +2%/maize)
- Raw grain, grinding into flour, brewed with H2O like a beer
- Fermentation and distillation
- For one ton, 280 liters of pure alcohol, 7 ° of alcohol
- Whiskey 70-72 °, then reduced, depending on the barrel setting 60-65 °
- Then again reduced 40-50 ° at bottling, with addition of malted barley to avoid the use of an enzyme banned in France
- 80% sorghum 20% malted barley.









BOWS DISTILLERIE

A new project of evolution!

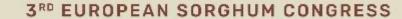
- Control the production chain "from seed to label", a farm distillery
- A farm distillery of **30 ha near Carcassonne** (South-West of France)
- Organic label
- With regenerative cultivation method of soils in semi-arid situation
- Switching from the use of barley to sorghum in the medium term
- Quadruple production with more stills
- **Distillery with shop** (spirit tourism) public discovery of these new outlets in short circuit
- But also **outside with some export demands actually in Asia & USA**, but with volume of production huge.

A production chain "from seed to label"

Web: www.bowsdistillerie.com et https://www.facebook.com/bowsdistillerie/

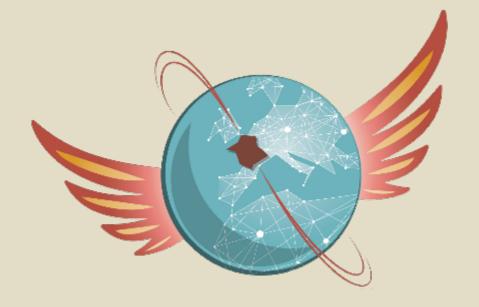




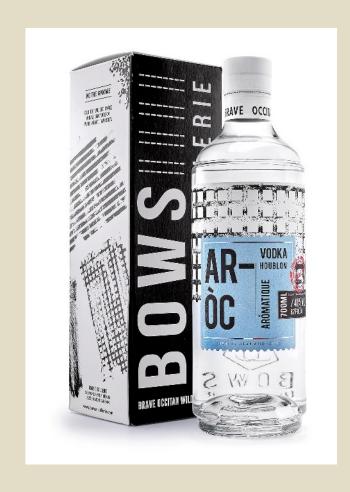












Partners







