



Characteristics

Liqueur 40 % vol.
Sugar : 250 g/L

Production process

Thyme is harvested in May when it is blossoming. The flowering tops are macerated during 15 days with verbena, sage and angelica. The plants are then distilled. Thyme is also distilled alone to obtain thyme distillate. The infusion and distillates are finally blended to obtain a typical liqueur from Provence.



Green color with hints of brown.

Floral, peppery and woody notes.

Powerful aromatic attack typical of blossoming thyme, evolving towards woody and structured notes with a long-lasting aromatic finish.

Herbaceous

Citrusy

Floral

Sweet

Top 5 flavours to match

- Lemon • Ginger •
- Verbena • Juniper •
- Peach •

Serving suggestions



Farigoule should be served chilled at the end of the meal. Can also be enjoyed in a cocktail and is delicious poured over a lemon sorbet.

STANDARD PRODUCT 70 cl - Ref. 430

CASE

Sizes (cms): **23 x 16 x 31.5**

Weight (kg): **7.20**

ITF: **4 3 37997 417401 3**

BOTTLE

Sizes: **30.5 cms - Ø 6.5 cms**

Weight (kg): **1.17**

EAN: **3 37997 417401 5**

HS code : 220870103