Liqueur
GÉNÉPI
d'Armoises

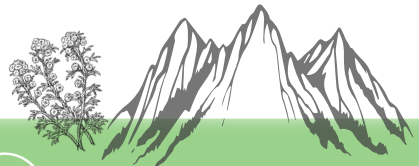
Distilleries et Domaines de Provence

Characteristics

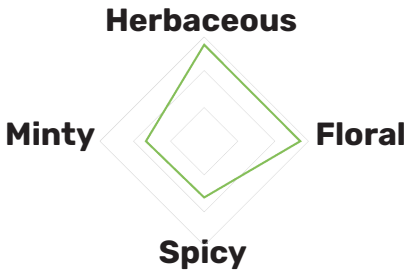
Liqueur 40 % vol.
Sugar : 250 g/L

Production process

Génépi is harvested on the peaks of the southern Alps in July & August when it is blossoming. It is macerated during 15 days with a few other secret plants. The plants are then distilled. The infusion and distillates are finally blended to obtain a typical liqueur from the Alps.



- **Green color with hints of yellow and brown.**
- **Powerful nose with dominance of génépi.**
- **Powerful aromatic attack : minty and spicy, typical of blossoming génépi evolving towards fresh and structured notes with a long-lasting aromatic finish.**



Top 5 flavours to match

• Lime • Pear •
• Mint • Juniper •
• Rosemary •

Serving suggestions

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

STANDARD PRODUCT 70 cl - Ref. 450

CASE	BOTTLE
Sizes (cms) : 23 x 16 x 31.5	Sizes : 30.5 cms - Ø 6.5 cms
Weight (kg) : 7.20	Weight (kg) : 1.17
ITF : 4 337997 418401 2	EAN : 3 3799 7418401 4

HS code : 220870103