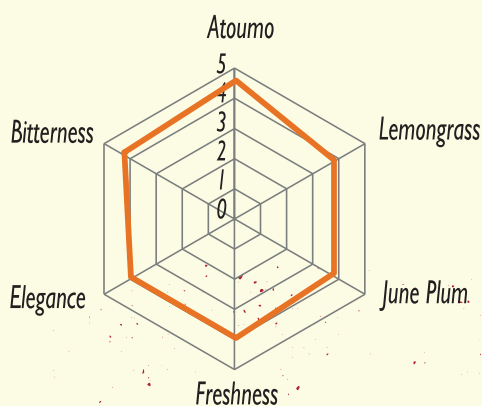




LES HERITIERS CRASSOUS DE MEDEUIL

RECETTE ORIGINALE

MACERATION NATURELLE

Bitters J.M

FLEUR D'ATOUMO

ORIGIN

Made from macerated Atoumo flowers, Moringa flowers, fresh lemongrass, June plums, grapefruit zest and pink peppercorn. The Atoumo flower and June plums are harvested directly from the distillery estate.

PARTICULARITY

Bitters are flavoring agents that lend a “bitter” taste to drinks. They are intensely aromatic and enhance all the flavors in a cocktail. Atoumo flower bitter lend great elegance to any cocktail.

NOSE

Atoumo flower shines through right from the start, followed by the fresh notes of lemongrass and June plums. The empty glass reveals the vegetal notes of grapefruit zest giving rise to a certain bitterness on the palate. This bitter is reminiscent of traditional Atoumo concoctions from Martinique!

PALATE

The fresh, fragrant notes of the ginger are the first to reach the palate. These give way to the bitterness of the grapefruit zest, which blends perfectly with the floral and sweet facets of the bitter.

FINISH

A long finish lingering on floral freshness and the bitterness of the zest.

- Ean Code13 bottle: 3 32906 000205 0
- Ean Code13 case: 3 32906 000206 7
- FORMAT: 10cl
- % Vol : 42.20 alc

