



LIQUEUR DE GRANDMONT LE CHEMIN DES MOINES

70CL | 55.00%

ARTISINAL, FRENCH HERBAL LIQUEUR

Liqueur de Grandmont Le Chemin des Moines - "The Monks Path" - is an artisanal herbal liqueur from the Grandmont distillery in France. Herbal liqueurs date back to the middle ages in France, many used for medicinal purposes and religious ceremonies and containing myriad herbs and spices, all macerated together to create complex and compelling liqueurs.

COMPLEX WITH NOTES OF FRESH ANGELICA AND WILDFLOWERS

This liqueur is an explosion of complex floral notes which jump out of the glass. Angelica and wildflowers blend with freshly cut grass and sharp citrus, giving way to spicy turmeric and chamomile. The rich, silky-smooth texture carries notes of verbena and honey, before finishing on a slightly smoky camphor note that fades to sharp blackcurrant leaf.

ORGANIC GRAIN ALCOHOL & THE FINEST HERBS

To craft Le Chemin des Moines, a guarded recipe of wild and natural herbs and spices are macerated and left to steep in organic grain alcohol, pulling out their rich and complex aromas and infusing them into the spirit to create an incredibly complex liqueur.

ROOTED IN TRADITION

Distillerie de Grandmont looks back through history to recapture the liqueurs of the past using traditional, old-fashioned methods of production. Founder Karim Karroum became obsessed with vintage alcohols after opening a 1959 Saint-Emilion in 1997. Disillusioned with modern approaches to aperitifs, he established Distillerie de Grandmont in Limousin, recreating these lost treasures of French gastronomy using only wild, natural ingredients as they were made in the past.



AN IDEAL DIGESTIF

Le Chemin des Moines is ideally enjoyed as a digestif to fully appreciate its medicinal and digestive qualities. It also works beautifully in many classic cocktails, such as The Last Word or a classic Bijou.


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