



DISTILLERIE DE GRANDMONT AMER GENTIANE

70CL | 32.00%

TRADITIONAL, ARTISANAL, FRENCH GENTIAN LIQUEUR

Distillerie de Grandmont Amer Gentian is a traditional, artisan French liqueur made from the complex and bitter roots of the gentian flower. Gentian liqueurs originated in France in 1855 and continue to be served as an aperitif.

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.

INTENSE FLORAL NOTES WITH RASPBERRY AND FRESH CUT GRASS

This liqueur opens with intense floral notes from the gentian plants along with bright summer berries and fresh cut grass, tied together with a pronounced herbal note. The palate is full and round with an enveloping bitterness from the gentian root which lingers on the finish, before fading into soft angelica and linseed.

MADE WITH ORGANIC GRAIN ALCOHOL & THE FINEST HERBS

Amer Gentian starts with a base of organic grain alcohol, before steeping both fresh and dried gentian root that has been left to grow in the unique terroirs of the Massif Central for over 25 years. A guarded recipe of other wild and natural herbs and fruits is used to accentuate the bitter florality of the gentian, creating an incredibly complex and refined liqueur.



A DELICIOUS APERITIF

Distillerie de Grandmont Amer Gentian can be enjoyed as an aperitif or digestif; served long with tonic water and a slice of grapefruit; or as a bittering agent in classic cocktails.


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