LECARRÉ

DRY VERMOUTH

17,5% Alc. by Vol. - 750 ml

LECARRÉ spirits are produced by a family-run distiller based in France that is now the 7th generation. Thanks to its expertise dating back to 1830 in distillation as well as aging, LECARRÉ is committed to producing the finest spirits.

◆ PRODUCTION METHOD ◆

Our vermouths are made from vinified musts to which we add infusions and distillates of various botanicals: mugwort, an essential ingredient of vermouth, but also vanilla, ginger, cardamom and other plants.

Red vermouth gets its color and aromas from the addition of nutmeg, cinnamon and caramel.

TASTING NOTES

Appearance:

a bright robe with a lovely pale yellow color.

Nose

sweet freshness of white wine with lovely perfumes of cardamom and coriander.

Palate:

a lovely roundness reminiscent of white grapes, enhanced by vanilla, with complex and elegant notes of mugwort and cardamom.



◆ COCKTAIL SUGGESTION ◆



SCOFFLAW

1.2 oz Lecarré VS French Brandy

0.5 oz Lecarré Dry Vermouth

0.8 oz lemon juice

0.5 oz grenadine

Pour all ingredients into a shaker. Shake and strain into a Nick and Nora glass.

MORE INFORMATION

12 bottles per case

UPC Code:
819588015357



www.lecarre-spirits.fr Contact : hello@lecarre-spirits.fr

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