

LECARRÉ

BRANDY & ORANGE LIQUEUR

40% 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 ◆

The first step to developing our handcrafted liqueur is the maceration of dried bitter orange peel infusion and distillate in Brandy eau-de-vie. Our Cellar Master then blends this bitter orange liqueur with the finest Brandy, natural blood orange flavors and sugar.

TASTING NOTES

Appearance:

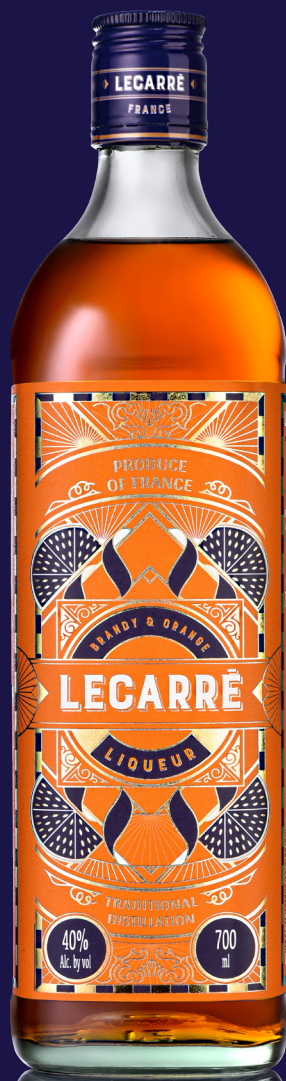
an amber color flecked with hints of copper.

Nose:

a complex nose of orange flowers and sweet zest.

Palate:

notes of candied orange peel and marmalade with a long finish.



◆ COCKTAIL SUGGESTION ◆



FRENCH 75

0.75 oz Lecarré VS French Brandy

0.30 oz Lecarré Brandy & Orange Liqueur

0.75 oz lemon juice

0.12 oz sugar cane syrup

3 oz brut champagne

Pour the brandy, orange liqueur, lemon and cane sugar syrup into a shaker. Shake and strain into a champagne flute to halfway up. Top up with champagne. Stir gently.

MORE INFORMATION

12 bottles per case

UPC Code:
819588015500



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

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