

G.E. Massenez Crème de Gingembre



Born into a family of distillers, G.E. Massenez, with his exceptional savoir-faire, successfully continued the traditional art of distilling eaux-de-vie (fruit brandies), still particularly alive in the Villé region of Alsace, France.

These are extraordinary products which are enjoyed all over the world.

Uncompromising on quality, G.E. Massenez is today universally acclaimed for his eaux de vie (fruit brandies). G.E. Massenez has won many awards at international exhibitions.

Exoticism that flatters your senses ... incomparable intensity in Massenez's Ginger Cream. Strength and elegance characterize this Liquor... A nod to new trends, but above all, surprising flavor and strength.

ASPECT

Translucent, shiny. Supple texture, marked by lightness.

NOSE

Strong nose with surprising freshness.

Ginger is very recognizable and contributes candied fruit notes.

PALATE

An explosion of flavors in the mouth.

Initial freshness, quickly followed by spicy, almost candied ginger notes.

A long finish on those strong, exotic notes.

Miss Kowloon

“Late afternoon on the terrace, soft evening light, giggle between girls... Bubble of happiness... PARIS!”

My recipe

In a short drink glass, put a half lime cut in slices, muddle,

then add some ice cubes and

1.5 oz of Ginger cream Massenez and

1 oz of Mirabelle Eau-de-Vie Massenez.



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DEPUIS

DISTILLERIE



G.E. MASSENEZ

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