

## *G.E. Massenez Crème de Griotte*



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.

The characteristic features of Massenez's Morello Cherry Cream are its strong fleshy, greedy aromas.

The sweetness of the fruit is perfectly balanced by a touch of stone fruit acidity midpalate. An exceptional Cream.

### *ASPECT*

Black color with muted red highlights reminiscent of Morello Cherry.

### *NOSE*

Clean, typical Morello Cherry nose.

Reminiscent offreshly picked ripe fruit.

### *PALATE*

Explosion of fruit in the mouth. Immediate

flavor of Morello Cherry, sweet fruit, changing to candied fruit and jam.

Followed by a slight bitterness that harmonizes this ensemble of fruity flavors to provide just the right end note.

### *Miss Tango*

“ A few notes of an accordion, a voluptuous dance, the heat of  
the Argentinean summer overtaking Buenos Aires.”

### *My recipe*

Pour 1oz of Massenez Crème de Griotte in a Champagne  
glass, 1oz of Mirabelle Eau-de-Vie

Add 3oz of strawberry nectar.

Enjoy!



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