

- Les Carnets de Pierre - N° 15



*Drink it pure on the rocks or in cocktails!*



## Morello Cherry Liqueur

*Tasting notes*

*The characteristics features of MASSENEZ's Morello Cherry Liqueur are its strong fleshy, greedy aromas. The sweetness of the fruit is perfectly balanced by a touch of stone fruit acidity midpalate. An exceptional Liqueur.*

**Aspect:** black colour with muted red highlights reminiscent of Morello Cherry.

**Nose:** clean, typical Morello Cherry nose. Reminiscent of freshly picked ripe fruit. Selection of the original fruits. Very fruity, persistent and inviting bouquet.

**Palate:** explosion of fruit in the mouth. Immediate flavour of Morello Cherry, sweet fruit, changing to candied fruit and jam. Followed by a slight bitterness that harmonises this ensemble of fruity flavours to provide just the right end note.

700 ml - 20% alc./vol.





## Pierre Boueri

*Advisory Barman*

***Famous in the mixology world for the last 25 years,  
Pierre Boueri is a key figure in this sector.***

*A trainer for the George V group,  
Barrière, Club Med, Pernod Ricard...  
The manager of prestigious bars in  
Miami and New York, and even the  
Head Barman for the Disney group  
in Paris and Orlando...*

*His creative fluency and passion have  
opened doors for him in the most  
beautiful establishments  
all around the world.*

*He loves a challenge, and not a small  
one: How can we reinvent Eaux-de-  
Vie and Crèmes & Fruit Liqueurs  
through fashionable cocktails?*

*After introducing Griottines®  
to the bar world, he created  
all of the group's cocktail  
menus and wrote the famous Miss  
Massenez cocktail recipes.*

**IT WAS DURING  
THE 2000S THAT  
THIS COCKTAIL  
ADVENTURER CROSSED  
PATHS WITH THE  
GRANDES DISTILLERIES  
PEUREUX...**

*The start of a grand adventure,  
unfolding over time and through the  
innovations at Distilleries Peureux &  
Massenez!*



## À la Française

In a long drink glass full of ice cubes, pour:

- 3 cl cognac (or brandy)
- 2 cl **Massenez® Cherry liqueur**

Top up with ginger beer.

Decorate with a skewer of Griottines®.



## Cherry Lady

In a shaker full of ice cubes, pour:

- 3 cl vodka
- 3 cl **Massenez® Cherry liqueur**
- 2 cl fresh lemon juice

Shake and serve in a short drink glass.

Decorate with a skewer of Griottines®.



## Cherry Tonic

In a long drink glass full of ice cubes, pour:

- 3 cl gin
- 2 cl **Massenez® Cherry liqueur**

Top up with tonic water.

Decorate with a skewer of Griottines®.



## Miss Tango

In a shaker full of ice cubes, pour:

- 3 cl Yellow Plum eau-de-vie
- 2 cl **Massenez® Cherry liqueur**
- 8 cl strawberry juice

Shake and serve in a drink glass. Decorate with a skewer of Griottines®.





## Rouge Glamour

In a shaker full of ice cubes, pour:

- 1 cl **Massenez® Cherry liqueur**
- 2 cl Wild Raspberry eau-de-vie
- 3 cl strawberry juice

Shake and serve in a drink glass.

Decorate with a skewer of Griottines®.



## Chérie Royale

In a glass of champagne, pour:

- 2 Griottines®
- 2 cl **Massenez® Cherry liqueur**

Then fill up with champagne or prosecco.





L'ESPRIT DU LUXE  
150 ANS

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DRINK RESPONSIBLY

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.