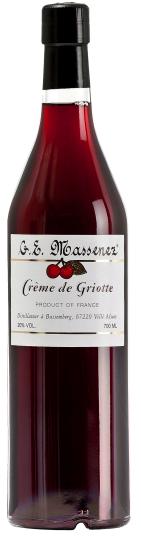


G.E. Massenez







Dreyfus, Ashby & Co.



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. Uncompromissing on quality, G.E. Massenez is today universally acclaimed for his eaux de vie (fruit brandies) such as wild Rasperry and Williams Pear as well as his crèmes liqueurs : Peach, Blackcurrant etc... G.E. Massenez has won many awards at international exhibitions.

Crème de Griotte

(Morello Cherry Cream) The characteristic features are its strong fleshy, greedy aromas. The sweetness of the fruit is perfectly balanced by a touch of stone fruit acidity midpalate. An exeptional Cream.

Color:

• 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.

