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) 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.

LIQUEUR DE ROQUEFORT

When French tradition and culinary expertise meet the bold creativity of Distillerie Massenez, the result is the world's first liquid tartine: Roquefort liqueur!

This liqueur is the fruit of a maceration of Roquefort from the Caves Baragnaudes, which is then sweetened to become a liqueur with sweet, intense aromas. Its flavours reflect the powerful taste and salty notes of this emblematic French cheese, perfectly balanced in a liqueur-like combination.

Tasting advice:
- Massenez Roquefort liqueur can be enjoyed as an aperitif or after dinner.
- It goes particularly well with cheese and nut spreads, and mixed salads.
- It's also a great culinary ally, adding a sweet, Roquefort-flavoured touch to meat dishes, chicory and walnut salads and fruity desserts.
- And, of course, it's ideal for creating original and original cocktails.

Composition:
Alcohol: 25% water, alcohol, roquefort PDO (raw sheep's milk, salt, ferments, rennet, penicilium roqueforti), sugar. May contain traces of gluten.

Appearance: Colorless

Nose:
- Opening: Milk
- Mid: Typical Roquefort
- Finish: Balanced

Palate:
- Opening: Frank
- Mid: Great accuracy
- Finish: Sweetness of sugar

The work of the Masters: Refiner, Distiller and Liquorist…

The Massenez & Société Roquefort liquor is the symbol of a tradition rooted in the companies and men behind this project : the modernity.

Awarded a gold medal at the Grand Concours 2023 of Spirits.