

of 1893. A meticulous selection of plants and seeds, followed by maceration and distillation, gives life to this Liqueur, imbued with naturalness, freshness and an aromatic complexity worthy of the greatest French liqueurs.

Lemon balm, angelica root, coriander seed, dried hyssop and marjoram and rosemary leaves are just some of the ingredients used in the recipe for this Liqueur végétale, a blend of some 15 plants and herbs.

\*How to choose between yellow and green, and how to get the best out of them? Bernard Baud (CEO of Grandes Distilleries Peureux Massenez) explains: "I recommend the jaune to discover. You can enjoy it on ice. As for the green, it's great for cocktails, more as a short drink with a kick. You can make a stunning Negroni with it. After that, I'd recommend it mainly as a variant for mules, but the mixologists have plenty of ideas of their own for sublimating it!"



## COCKTAILS

### L'ERMITAGE SAINT VALBERT

#### [GÉANT VALBERT](#)

#### [SAINT VALBERT TI-PUNCH](#)

#### [SCHTROUmpFETTE](#)

#### [L'ERMITAGE APPLE](#)

#### [L'ERMITAGE MULE](#)

#### [L'ERMITAGE TONIC](#)



GÉANT VALBERT



SAINT VALBERT TI-PUNCH



SCHTROUmpFETTE



L'ERMITAGE APPLE



L'ERMITAGE MULE



L'ERMITAGE TONIC

## L'ERMITAGE SAINT VALBERT® LIQUEUR DE PLANTES GREEN

### Appearance:

~ Fir green

### Nose:

- ~ Opening: Frank - Plants - Spices
- ~ Middle: Fresh - Plants
- ~ Finish: Mint - Lemon balm - Nutmeg

### Palate:

- ~ Opening: Balanced - Power - Freshness of plants
- ~ Middle: Round - Angelica - Anise - Mint  
Lemon balm
- ~ Finish: Mint - Spices - Lingering cinnamon  
Round nutmeg



**Bernard Baud and Elodie Naslin**  
Distillery Managers