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THE LATEST NEWS FROM GRANDES DISTILLERIES PEUREUX MASSENEZ

IN THIS EDITION

L'Ermitage Saint Valbert®

Do you appreciate
and know Whisky?

Focus on the
Prisoner Pear

Some highlights



L'ERMITAGE SAINT VALBERT® BETWEEN INNOVATION AND TRADITION

An exceptional herbal liqueur...

We are proud to present our latest innovation, **L'Ermitage Saint Valbert®**, a unique Liqueur that combines tradition and modernity.

Available in two distinct versions, a green one at 55% vol. and a yellow one at 43% vol., this Liqueur has been crafted with the utmost respect for the ancestral methods of the Master Distillers and Master Liquorists of the Grandes Distilleries Peureux, inspired by the 1893 Treaty on Liqueur Making.





L'Ermitage Saint Valbert is a major pilgrimage site, named after this Lord who became a Hermit out of conviction, and then a Monk out of devotion, in the 7th century. Under his influence, the Luxeuil Monastery reached its peak and gained European-wide influence, with more than 600 monks.

Located near the Grandes Distilleries Peureux in Franche-Comté, these religious sites and the clergy in general had a powerful influence on the fate of our French distilleries, as the distillation of plants was then reserved for Men of faith.

A meticulous selection of plants and seeds, followed by maceration and distillation, brings this liqueur to life, imbued with naturalness, freshness, and an aromatic complexity worthy of the greatest French Liqueurs.

Lemon balm, angelica roots, coriander seeds, dried hyssop, along with marjoram and rosemary leaves are just a glimpse of the recipe for this herbal liqueur composed of about fifteen plants and herbs.

It all begins with a meticulous selection of various plants and spices by the Master Distiller. All these elements are then macerated in a still. Once matured, the Master Distiller halts the maceration and distills to obtain an Eau-de-vie. Finally, the expertise of the Master Liqueur Maker adds the finishing touch and officially baptize L'Ermitage Saint Valbert®!



HOW TO CONSUME IT?

L'ERMITAGE SAINT VALBERT® CAN BE ENJOYED PURE,
ON THE ROCKS OR IN COCKTAILS !



GÉANT VALBERT

In a glass filled with ice cubes,
pour:

- 3 cl **Green L'Ermitage Saint Valbert® 55% vol.**
- 2 cl **Purple Gin®**
- 1 cl **White Vermouth**

Mix and drop 2 Griottines®

L'ERMITAGE TONIC

In a glass filled with ice cubes,
pour:

- 4 cl **Yellow L'Ermitage Saint Valbert® 43% vol.**
- Fill with Tonic Water
- Top with a lemon wedge

