

NOYAU DE POISSY BLANC SCEAU DE SAINT-LOUIS LIQUEUR

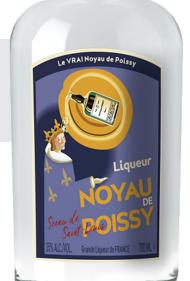
Noyau de Poissy

The Seine Valley that runs through Poissy, France is renowned for its sunny slopes adorned with apricots, sloe berries and cherry trees. The kernels, or noyau, are highly aromatic which make them ideal for maceration with fruit brandies. The people of Poissy, a commune of Île-de-France outside Paris, have been producing a liqueur called ratafia from macerated fruit pits and brandy since the early 1600's.

Story has it, an innkeeper named Monsieur Suzanne began to serve this apricot kernel liqueur to his patrons, many of whom where buyers and sellers from the local cattle market. It became so popular that other inns in the town began serving the liqueur. In response to its popularity, the Novau de Poissy distillery began producing their apricot kernel liqueur in 1698 which they named Noyau De Poissy Blanc Sceau de Saint-Louis Liqueur.



THE LAST HISTORIC DISTILLERY IN ÎLE-DE-FRANCE



PRODUCT OVERVIEW



TASTING NOTES

- Toasted almond and marzipan
- Sweet with enlivening spice
- · Delicate almond flavors are backed and more complex by floral, almost rose water notes
- · Ending with a slight bitternes

Tasting Notes by: Difford's Guide



SERVING RECOMMENDATIONS

- Pairs well with bourbon cocktails
- Any cocktail that is seeking a nutty flavor
- Goes well with Gin and Vermouth forward cocktails





Maceration Distillation Sugar

Noyau de Poissy Blanc Sceau de Saint-Louis Liqueur

35% AIC/VNI

ROTTLE



DISTRIBUTOR SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN

SKU



