



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 were 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 Noyau 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 bitterness

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

PRODUCTION PROCESS

[Apricot Kernels + Cognac + Spices] × Maceration + Distillation + Sugar = Noyau de Poissy Blanc Sceau de Saint-Louis Liqueur

35%
ALC/VOL

700mL
BOTTLE



SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



**POISSY
FRANCE**

