



## CHARTREUSE ELIXIR VÉGÉTAL

### 130 Plants | Historic 1764 Recipe

Elixir Végétal follows the historic formula fixed in 1764, combining 130 plants with alcohol, sugar and water. Bottled at 69% volume, it is protected from light by its traditional wooden case, a practical part of the presentation designed for this concentrated liqueur. PRODUCTION: Several weeks of work combine distillation for aroma, maceration for natural colour and extraction for concentrated botanical character. Together, these stages shape the elixir's distinctive profile before bottling. SUGGESTIONS: Use drops or teaspoon measures rather than a full liqueur pour. Official options include a teaspoon served alone, a few drops on sugar or meringue, a small addition to water or herbal tea, or a few drops in a cocktail.

#### Tasting notes

##### **Color**

Natural amber.

##### **Aroma**

Concentrated herbs, mint, thyme, anise, pine and eucalyptus.

##### **Taste**

Dry mint, anise and eucalyptus, concentrated and herbal.

##### **Finish**

Long, dry and herbal, with persistent mint and spice.

**CHARTREUSE** The Carthusian tradition behind Chartreuse reaches back to the manuscript received in 1605 and the formula fixed in 1764. Its continuity rests with the monks who have preserved this heritage across generations. Today, production is centred at Aiguenoire in Entre-Deux-Guiers. Two Carthusian monks alone know the complete formula and oversee the identity of this historic house.