



CHARTREUSE LA GENTIANE

Carthusian Apéritif

La Gentiane is the lightest of the Carthusian spirits — an apéritif at 27% volume, designed for the start of the meal rather than the end. **BOTANICALS:** built on a beetroot neutral spirit infused with wild gentian root harvested in the French Alps, then blended with the monks' secret herbal selection. The gentian leads — that earthy, structurally bitter root that forms the spine of every serious gentian-based liqueur — supported by lemon and grapefruit pith for parallel citrus bitterness, dried chamomile for floral lift, and white pepper for warmth. Sweetening with honey is restrained, allowing the gentian to read its full bitterness. **SERVING:** chilled neat in a small glass before the meal — the classic French apéritif build, the gentian preparing the stomach for what's coming. For a long mix, build a Bianco-style aperitif (La Gentiane, Antica Torino Bianco, soda, lemon peel). Equally with tonic and a slice of grapefruit for a serious alternative to the standard G&T. Pairs with charcuterie, olives, and salted almonds — the table that opens a meal.

Tasting notes

Color

Pale yellow with golden glints, clear and bright.

Aroma

Gentian root earthy bitterness, bright lemon and orange zest, dried chamomile, hint of white pepper.

Taste

Immediate gentian bitterness, never overwhelming — lemon and grapefruit pith parallel, gentle honey-flower sweetness in balance.

Finish

Medium length — gentian lingers, gentle herbal warmth slowly fading.

CHARTREUSE The Carthusian Fathers have been making liqueurs at the La Grande Chartreuse monastery in the Isère since 1605, working from a single manuscript — the "Elixir of Long Life" — entrusted to the order by the Duke of Estrées. Across four centuries the formula has stayed inside the order: today only two monks know the full blend of 130 medicinal and aromatic plants that defines the house's range. Production happens at the Aiguenoire distillery; the cellar work — the ageing, the colour, the final spirit — remains the order's responsibility.