



CHARTREUSE NOIX

Walnut liquor

Chartreuse Noix Des Pères Chartreux is a walnut liqueur made according to the Carthusian tradition. While some producers simply macerate green walnuts in wine or brandy, the Carthusians go further: they extract the walnuts picked on Saint John's Day, distill them, and macerate them in Rhône Valley wine, creating a pure, more defined walnut flavour profile. Enjoy NOIX DES PÈRES CHARTREUX: - As an aperitif: serve pure at 10-12°C - As a mixer in cocktails - After a meal or paired with desserts Chartreuse is presented in a classic apothecary-style bottle.

Tasting notes

Taste

Intense walnut, followed by delicate, sweet notes from the Rhône Valley wine.