



## VERMOUTH ROYAL<sup>BLANC</sup>

### La Quintinye Premium Vermouth

La Quintinye Vermouth Royal - Le Blanc contains 18 botanicals and Pineau des Charentes Blanc. Elegant and delicately luscious, the Vermouth expresses fresh citrus aromas, yellow fruit flavours and a background of wooded spice. Ideal for aperitifs, spritzers and exclusive cocktails. The whole range is 100% natural, non-filtered, no colouring nor flavours are added.

#### **Tasting notes**

##### **Color**

Golden

##### **Aroma**

Lavish with floral and candied fruit notes, warmed by soft wormwood and orange zest.

##### **Taste**

Elegant and smooth with ripe yellow fruits and brioche aromas meld seamlessly with a slowly developing bitterness and spice.

##### **Finish**

Lavish, aromas of grape must, Pineau de Charentes, Cognac and Artemisia.

La Quintinye Vermouth Royal - Leading the Renaissance of Vermouth Born in the House of Villevert's vineyards, at the heart of the Charente region, La Quintinye Vermouth Royal blends the assets and century-old know-how of its Royal terroir's to the expertise of Jean-Sébastien Robicquet, renowned Master-Blender and distiller. La Quintinye Vermouth Royal is a tribute to Jean-Baptiste de La Quintinye, creator of the Versailles' kitchen gardens and Botanist for the Sun King, Louis XIV. Inspired by the innovative garden of Versailles and reflecting the opulence and splendour of the parties at the Palace, La Quintinye Vermouth Royal is elegantly crafted using Pineau des Charentes. The composition of La Quintinye Vermouth Royal is rooted in the distinctive combination of Pineau des Charentes and a selection of fine wines with the botanicals. Pineau des Charentes is the blend of fresh grape juice and Cognac left to age in oak barrels for at least a year till it develops its roundness, fullness and intensity through its aromas, which perfectly balance with the bitterness of the botanicals. La Quintinye Vermouth Royal is the only vermouth starring Pineau des Charentes. La Quintinye Vermouth Rouge, Blanc and Extra-dry share a base of 12 carefully selected botanicals including Artemisia - an essential ingredient for all Vermouths with Angelica, Cardamom, Cinchona, Citrus Aurentium, Orrisroots. It is the inclusion of the rare vine flower and a unique selection of additional aromatic botanicals for each variant, which results in their unique expression and true personality. Inexorably linked to Jean-Baptiste de la Quintinye, each bottle of La Quintinye Vermouth Royal bears the portrait of this visionary character with his magnificent gardens in the background. Also adorning each bottle is an intricate Fleur de Lys design, the symbol of French Royalty, and the bottle's label is illustrated with botanical drawings in a 16th century style. The perfect link between the world of wines and spirits, La Quintinye Vermouth Royal is best enjoyed chilled (neat or on ice), as an aperitif such as Rouge with a splash of tonic and garnished with an orange twist or as a magnificent ingredient in classic cocktails such as a Royal Negroni with La Quintinye Vermouth Rouge, a magnificent Dry Martini with La Quintinye Vermouth Extra Dry or a Royal Vesper with La Quintinye Vermouth Blanc.