



VERMOUTH ROYAL LE ROUGE

La Quintinye Premium Vermouth

An ultra premium vermouth. Le Rouge is made from Pineau des Charentes Rouge which produces its naturally rich amber colour. The taste is amplified with a total of 28 botanicals, delivering an extravagant and lavish bouquet of flavours, aromas from sweet vanilla to spicy notes with an extraordinary long lasting finish. Ideal for aperitifs, spritzers and exclusive cocktails. La Quintinye Vermouth Royal range is 100% natural, unfiltered, no coloring nor flavors are added.

Tasting notes

Color

Deep amber red with an intense shine.

Aroma

Well balanced yet powerful with licorice, prune and vanilla flavors, encased by chocolate toffee notes.

Taste

Aromas of roasted vanilla, caramel as well as spices with a long smooth finish.

Finish

Rich and intense with caramel, burnt vanilla and warm spice notes that evolve to a long lasting finish.

La Quintinye Vermouth Royal – Leading the Renaissance of Vermouth Born in the House of Villevert's vineyards, at the heart of the Charente region, a tribute to Jean-Baptiste de La Quintinye, creator of the Versailles' kitchen gardens and Botanist for the Sun King, Louis XIV. The unique 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 aged 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 is based on 12 carefully selected botanicals including Artemisia – an essential ingredient for all Vermouths with Angelica, Cardamom, Cinchona, Citrus Aurantium, Orris roots. 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.