



VERMOUTH ROYAL EXTRA DRY

La Quintinye Premium Vermouth

Extra-dry is barrel aged to create the dryness and contains 27 botanicals and Pineau des Charentes Blanc which creates a delicate floral bouquet including citrus and spice aromas for a complex long lasting yet extra dry profile. Ideal for exclusive cocktails. La Quintinye Vermouth Royal range is 100% natural, unfiltered, no colouring nor flavours are added.

Tasting notes

Color

Straw yellow.

Aroma

Floral - with balanced spiced flavors, blending licorice and anise aromas

Taste

Fresh and lively with floral and citrus notes that evolve into a luscious finish provided by the Pineau.

Finish

Due to the combination of wine, herbs, spices and Pineau de Charentes, the finish is harmonious and particularly powerful.

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.