France

DRY CURACAO

”An ingredient in Singapore Gin Sling from Raffles Hotel.”



Story Alexandre co-developed this Triple Sec liqueur together with cocktail historian, David Wonrich. The idea for the innovation came from a 19th century recipe, through blending the ingredients of three different wine distillates with each other. Among the ingredients are, e.g., Curacao orange and Ferrand cognac.

Producer "Maison Ferrand was born from the encounter in 1989 between Alexandre Gabriel and an ancient cognac-producing family. Alexandre Gabriel decided to breathe new life into Maison Ferrand and set out to make Ferrand cognac the best in the world. He aimed to preserve the age-old, artisanal production methods that were distinct from mass production and reignite interest in the finest expression of cognac - Grande Champagne, the best region for cognac production. Authenticity and character are the core values of Maison Ferrand's operations, primarily in cognac production, and also in other noble spirits, particularly in their uniquely produced gin. Cognac production is based on the cycle of wine production that underpins it. Hence, the stills remained idle for seven months a year. After five long years of negotiations, regulatory authorities overseeing origins granted permission to use the cognac distillation equipment for gin production. This led to the creation of Citadelle Gin, the French gin, giving the distillation stills a new purpose alongside cognac production. The innovator never stops. In 1166, Cistercian monks established the Chateliers monastery on the Île de Ré island, which became the center for cognac distillation. In 1989, Alexandre Gabriel created Claude Chatelier cognac, crafted in the old-fashioned, artisanal manner using the finest wines from top-quality vineyards in the best cognac-producing regions."

COLOR Golden brown

AROMA Fresh and caramelised orange, the aromatic world of cognac

TASTE True to its nose, aromatic and powerful

TIPS FOR USE Classic cocktails that require the best triple sec liqueur.

WINE TYPE	Liqueurs	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Maison Ferrand	**BOTTLE CLOSING**	Screw cap
ALCOHOL CONTENT	40%	**BOTTLE SIZE**	0,7 l
SUGAR CONTENT	200 g/l	**PRODUCT NUMBER**	125017

Award

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