

France

DRY CURAÇAO YUZU LATE HARVEST

"A modern yuzu version of the classic cognac and citrus liqueur."

Story Dry Curaçao is a classic liqueur; a strongly orange-flavored and citrusy cognac liqueur. Yuzu Late Harvest is an updated version of the classic for the 21st century. The production involves several stages. First, late-harvested yuzu are macerated in alcohol for several weeks. Then, the yuzu infusion is distilled in a copper pot still. To enhance the aroma, lemons are distilled, and vanilla is extracted. All of this is blended with Ferrand Grande Champagne Cognac and sweetened with sugar. To preserve the freshness of the citrus aromas, the drink is bottled immediately and not aged in oak barrels.

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 Amber brown

AROMA Citrusy, with notes of yuzu peel, mandarin, vanilla, and marzipan.

TASTE Full-bodied and rounded, with flavors of candied yuzu, mandarin, and lime, complemented by hints of tropical fruits. The finish is herbal, spicy, and vanilla-like.

TIPS FOR USE Yuzu Margarita: 4 cl tequila, 2 cl Ferrand Dry Curaçao Yuzu Late Harvest, 2 cl freshly squeezed lime juice.

WINE TYPE	Liqueurs	PACKAGE SIZE	6 bottle(s)
MANUFACTURER	Maison Ferrand	BOTTLE CLOSING	Screw cap
ALCOHOL CONTENT	40%	BOTTLE SIZE	0,7 l
		PRODUCT NUMBER	125064

