



# LE VERGER

FRENCH TERROIR LIQUEUR

## INTRODUCING

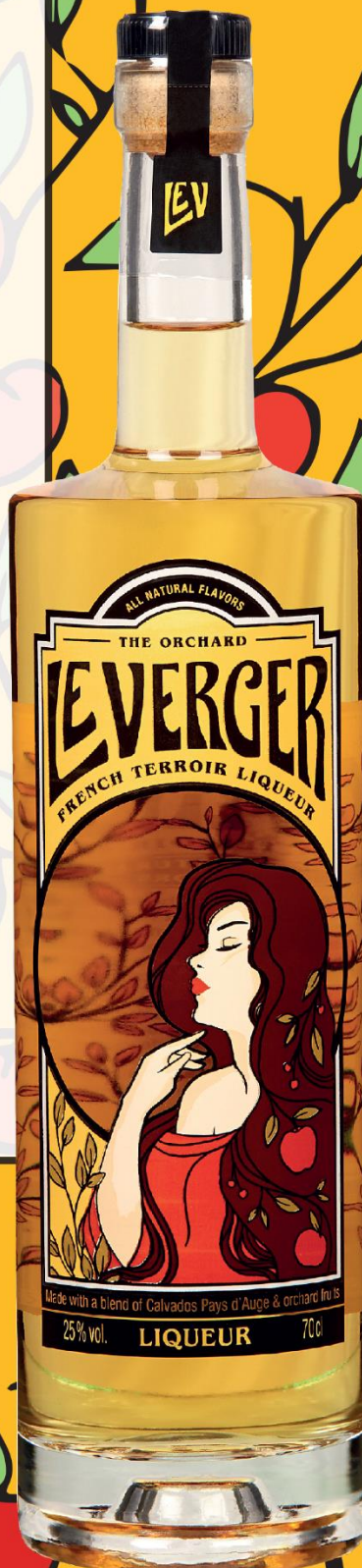
An all natural liqueur born from the rich and luscious terroir of France.

Fresh vine ripened peaches mingle with cherries, apple juice and calvados apple brandy to produce an intense and delicious taste experience.

Le Verger is beautiful sipped neat or on the rocks, but also possesses a versatile and amazing mixability for exciting cocktails. This is due, in part, to the participation of some of the most renowned mixologists in the developement of Le Verger's unique recipe.

## À votre santé !

— THE ORCHARD —





FRENCH TERROIR LIQUEUR

## - DNA -

- French Vine Ripened Peaches + Apples + Cherries + Calvados
- Le Verger is a product steeped in heritage with provenance and story to share with the consumer & trade.
- With ingredients from all over France, Le Verger lives up to the nickname of the Hexagon.

## - AOC governed -

- Blend of 3 types of Calvados
- ABV brought to 25%/50 proof
- 2X distilled (Pays D'Auge)
- Min. 2 years AGING
- French OAK

## - AWARDS 2020 -

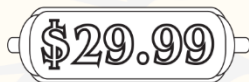
San Francisco World Spirits Competition - GOLD  
Ultimate Spirits Challenge - Strong Recommendation

### LE VERGER SPRITZ

- 3 oz - Le Verger
- 2 oz - Sparkling wine
- 1 oz - Soda water



Filled with ice and gently stir.  
Garnish with a thin slice of apple



## - APPEARANCE -

Light golden straw in color with visual clarity.

## - NOSE -

Ripe peach up front followed by a blend of poached pear and cooked orchard fruits.

## - PALATE-

Light cherry notes mingle with spring apples which underpin the slight acidity. Well balanced peach notes shine through the lengthy finish leaving a finely textured silky mouth feel.

## - SPEC -

- 6 X 750 ml
- 25% ALC./VOL.

### LE VERGER MARGARITA

- 2 oz - Premium Tequila
- 1 oz - Le Verger
- 1 oz - Fresh lime juice



Blend ingredients with ice and serve in a classic margarita glass. Salt rim and garnish with a lime zest.

### LE VERGER OLD FASHIONED

- 3 oz - Le Verger
- 3 dashes - Angostura Bitters
- Optional - Spray with Absinthe



Stir with ice and serve in a rock glass. Garnish with orange and lemon peel.

THE ORCHARD