

FARIGOULE FARIGOULE THYME LIQUEUR

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TECHNICAL DETAILS

Farigoule is the Provençal name for thyme, which is the main ingredient of this liquor. Thyme is a rustic and rebellious plant, usually harvested in May, when the thyme is in flower. Immediately after they are harvested, the flower tops are left to macerate in a mix of water and alcohol for two weeks. Added to the maceration are tiny amounts of plants such as sage, lemon verbena and angelica, to reinforce the typical Provençal flavor of our product.

When the aromatic fraction has been fully extracted, the infusion (the aromatic heart of the extraction) and the plants, still steeped in alcohol and flavor, are distilled to seek out all the plant flavor, producing what is known as the Farigoule spirit. Once the different components have been assembled, the Farigoule is checked, tasted and filtered before being bottled.

TASTING NOTES

This liqueur, characteristic of Haute Provence, is produced with wild thyme, a rustic and rebellious plant, harvested at the beginning of springtime, a time when our whole region is scented by this “simple” perfume. This characteristic digestif is testament to time-old tradition and regional soils, thanks to its delightful garrigue perfume!

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