

MANDARINE NAPOLEON

# MANDARINE NAPOLEON COGNAC LIQUEUR

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## TECHNICAL DETAILS

Mandarine Napoléon liqueur dates back 1892. Its name originates from Napoléon Bonaparte. The story goes that macerated mandarins in cognac was a personal favorite of Napoléon. In fact, it was Napoléon's physician, Antoine-Francois de Fourcroy, who first had the idea of macerating mandarins in alcohol and then blending the distillate with cognac. And indeed, the two were often said to have enjoyed a glass together.

## TASTING NOTES

Mandarine Napoléon is a cognac-based liqueur infused with mandarin. Color: Warm and bright amber. Golden orange yellow color. Nose: Natural mandarin zest with a woody spiciness and undertone of rich cognac. Palette: Sweet mandarin with nutmeg, cinnamon and hints of marmalade and licorice. Finish: Smooth, sweet and dry.

SCAN >>

More About  
This Wine



## VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc) & 1L (6 pc)
- ABV%: 38

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## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

