

ELISIR M. P. ROUX

ELISIR M. P. ROUX LIQUEUR

FRANCE • EUROPE

TECHNICAL DETAILS

Crafted by Distilleries et Domaines de Provence in Forcalquier, France, Elisir M.P. Roux is made from a meticulous selection of herbs and spices known for their toning properties, including marjoram, lemon balm, mint, star anise, ginseng, angelica, fennel, coriander, and sweet almond. The production process involves macerating these botanicals in alcohol for 15 days, followed by resting the infusion for 1 to 3 months. The solid matter is then distilled, and the distillate is blended with water, alcohol, and sugar before maturing, filtering, and bottling

Elisir M.P. Roux is best served chilled, either neat or over ice, to fully appreciate its complex herbal profile. It can also be enjoyed in cocktails or topped with tonic. As a digestif, it pairs well with rich dishes such as foie gras, pâté, or aged cheeses. Its herbal complexity also complements desserts like crème brûlée or dark chocolate mousse. For a refreshing cocktail, consider the “Mediterranean Breeze,” combining 1 oz of Elisir M.P. Roux, 1½ oz citrus vodka, and ½ oz lime juice, shaken with ice and garnished with a lime wedge.

TASTING NOTES

Elisir M.P. Roux presents a vivid green hue with yellow glints, offering a complex aromatic profile. The nose reveals a powerful blend of herbal, minty, spicy, and fresh notes. On the palate, it delivers a strong initial attack with minty and spicy flavors that delight the taste buds and stimulate the palate. As the experience evolves, well-balanced herbal and floral notes emerge, culminating in a long and fresh finish

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This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- Screw-Cap
- ABV%: 47
- Type: 1339

REVIEWS

USA Spirits Ratings 2025 | Silver Medal & 85 Points
2025 San Francisco World Spirits Competition

CRILLONIMPORTERSLTD.COM/BRAND/ELISIR
MP-ROUX/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

