

ADD TO A
CLASSIC MOJITO

HEIRLOOM GENEPY

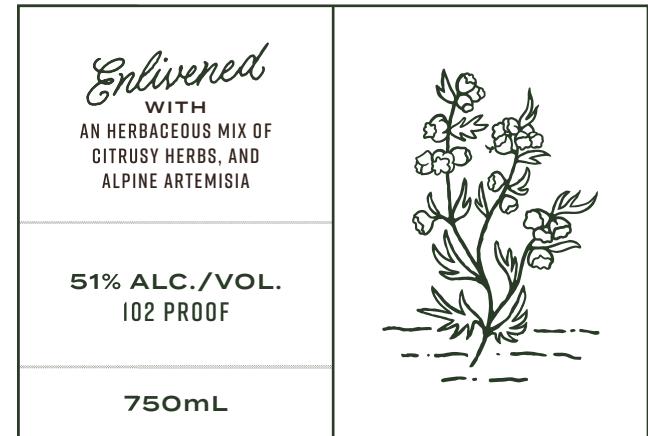
REPLACES CHARTREUSE
IN ANY COCKTAIL

AN ADVENTUROUS MIX OF CITRUSY HERBS AND ALPINE ARTEMISIA.

Heirloom Genepy bridges the gap between robust herbaceous and more citrus forward varieties of Genepy. True to the category's roots, Heirloom Genepy showcases bright and minty alpine botanicals including French gray genepy sourced from a farm in the foothills of the alps. Our modern genepy is then brightened with citrusy herbs like lemon balm, and mellowed with honey.

HOW TO SERVE

Intended to be used as both a mixer in cocktails, as well as enjoyed neat, the proof and sweetness are balanced for versatility and flexibility. Heirloom Genepy showcases beautifully in classic cocktails such as the Champs Elysees, Bijou and the Last Word.



Genepy can be served chilled to enhance its frosty texture, and is an ideal companion to pasta, fish, olives, charcuterie and chocolate. Genepy makes a great addition to tonic for a refreshing highball and complements London Dry Gin nicely.