

ADD TO A  
CLASSIC MOJITO

# HEIRLOOM GENEPEY

REPLACES CHARTREUSE  
IN ANY COCKTAIL


## AN ADVENTUROUS MIX OF CITRUSY HERBS AND ALPINE ARTEMISIA.

Heirloom Genepey bridges the gap between robust herbaceous and more citrus forward varieties of Genepey. True to the category's roots, Heirloom Genepey showcases bright and minty alpine botanicals including French gray genepey sourced from a farm in the foothills of the alps. Our modern genepey 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 Genepey showcases beautifully in classic cocktails such as the Champs Elysees, Bijou and the Last Word.



<i>Enlivened</i> WITH AN HERBACEOUS MIX OF CITRUSY HERBS, AND ALPINE ARTEMISIA	
51% ALC./VOL. 102 PROOF	
750mL	

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

info@heirloomliqueurs.com | @heirloomliqueurs

HEIRLOOMLIQUEURS.COM FOR COCKTAIL RECIPES AND MORE INFORMATION