

LIQUEURS

For more than a century, the monks of the abbey have been cultivating the ancestral expertise of the master liqueur makers. They create several liqueurs, including the famous Lérina, green or yellow, of world renown and the famous Lérincello, made from organic Menton lemons. The Lérina Verte and Lérina Jaune liqueurs are made from 44 plants macerated in alcohol. Distillation brings out the best aromas of the plants. This "spirit" is then blended with alcohol and various secret recipes.

LÉRINA JAUNE 43%

Clean, dazzling, glistening lemon yellow colour. Intense fresh aromas of wild flowers, bark, citrus fruits, citron and candied lemons. Round smooth mouthfeel.



LÉRINA VERTE 50%

Perfectly radiant, delicate yellow-green colour. Nose with intense floral aromas, mint, vervain and aniseed. Intense, well-balanced mouthfeel. Smooth and complex.



MANDARINE 42%

Bright coppery orange colour. Intense aromas of mandarin, orange zest and candied citrus fruits. Balanced and fruity. Jean-Pierre Rous, Master Sommelier of France.



LÉRINCELLO 25%

Traditionally made, with no artificial colours, flavours or preservatives, from untreated Menton lemons, Lérincello is a perfect fusion of the colour, aroma and flavour of lemon. Its sunny fragrance sparkles with lightness and freshness. Lérincello is consumed ice-cold. It is perfect for making desserts and cocktails.



EAU DE VIE DE MARC 44%

Really pure crystal-clear clean colour. Nose with sharp and complex aromas, dominated by a bitter almond core. Balanced and harmonious mouthfeel. Good fruity retro-olfaction. Marked 18/20 by the "Syndicat des Eaux de Vie de Provence".

