

YELLOW a G népi Aperitif



YELLOW is the 2025 release of our g népi aperitif made with grapes harvested in 2024. It is a fortified and aromatized wine made with vigneoles, a New York State hybrid grape, and various extractions of g népi flowers from the French Alps.

THE FLOWER

Génépi



Génépi flowers are rare plants that grow in the French and Italian Alps. Liqueurs and infusions prepared from génépi have historically enjoyed a panacea status in alpine folklore and herbal medicine, especially as thermogenic agents, remedies for fatigue, dyspepsia, and airway infections.

Due to their extreme rarity and remote habitat, génépi flowers prove quite difficult to cultivate. They are largely limited to growing in the moraines of glaciers and rock crevices above 2,000 meters. Génépi is part of the *Artemisia* family of plants, which includes much tougher and bitter plants such as wormwood and mugwort.

IN THE GLASS



Traditionally, génépi liqueurs are high-proof and spirit based, often served as an après-ski to warm up. We chose a fortified wine approach because it presents a delicate expression of the flower.

Our expression is an elegant and floral aperitif that can be enjoyed many ways: on ice with a lemon twist; with a splash of club soda or champagne as light spritz; in a cocktail such as vesper or white negroni variation; or paired with delicate foods such as cheese or foie gras.