

70 cl – 18 % vol.

MERLET
depuis 1850

CRÈME DE PAMPLEMOUSSE
Rose

To bring out the full aromatic richness of pink grapefruit, Merlet Crème de Pamplemousse rose - Pink Grapefruit combines three types of extracts. Each developed separately to offer the best: a maceration of zests, a distillate of whole pink grapefruits and finally pink grapefruit juice. These three extracts are dosed and blended, and finally, the sugar is added.
The nose is powerful and citrusy, with summery notes of pink grapefruit and warm citrus oils. The palate is fresh, fruity and tangy thanks to the grapefruit juice, and on the finish, the zest adds a pleasant bitterness and infinite length.

Ideal for creating classic cocktails such as the *Paloma*, our Crème de Pamplemousse rose will also enhance any cocktail creation such as our *Rosé Rosé*.

TASTING NOTES

Color: limpid and bright, reminiscent of the brilliance of ripe citrus fruit.
Nose: powerful and citrusy, with summery notes of pink grapefruit and warm citrus oils.
Palate: fresh, fruity and tangy thanks to the grapefruit juice, and on the finish, the zest adds a pleasant bitterness and infinite length.

ROSÉ ROSÉ

Merlet Crème de Pamplemousse Rose	3/4 oz
Merlet Eau de vigne	1/3 oz
Lemon juice	1/2 oz
Raspberry Syrup	1/3 oz
Rosé	1 3/4 oz
Sparkling water	3/4 oz

Pour all ingredients into a wine glass filled with ice cubes and stir.

PALOMA

Merlet Crème de Pamplemousse Rose	1/2 oz
Tequila	1 1/4 oz
Lime	3/4 oz
Sugar syrup	1/3 oz
Sparkling water	Top

In a highball filled with ice cubes, mix the spirits, sugar and lime. Top up with sparkling water.