

# AVÈZE



Developed in 1929 by Emile Refouvelet, AVÈZE is a classic French Apéritif with the proud distinction of being the only French gentian liqueur flavored exclusively using wild yellow gentian collected from the historic national park of Volcans d'Auvergne. The park encompasses three volcanic mountains (Puy de Dôme, Lemptegy and Vulcania), which are illustrated on the AVÈZE front label. This complex aperitif offers distinctive, bittersweet herbal notes accented by hints of anise, orange peel, mint and earth. Avèze is created using fresh and wild gentiane from Riom-es-Montagnes, France, located in the heart of the Volcanic Natural Park of Auvergne, since 1929. Best described as a bitter liqueur, similar to Campari or Aperol, gentiane has been known to possess unique qualities including stimulating the appetite, aiding digestion following meals, reducing fever and acting as an anti-depressant.



## Gentiane Liqueur 18°

Wild gentian roots are hand harvested in the heart of the Regional Nature Park of the Auvergne Volcanoes. They are then peeled, cleaned and hand cut according to local tradition. The fresh gentian roots macerate for 9 months after which a last filtration is undertaken before we have it packaged. Avèze 18° stands out with its terroir character, boasting a fine, lingering bitter finish to the delight of gentian connoisseurs. 20% ABV.

Best served neat or with ice, Avèze is served chilled to best enjoy its mild bitterness. Its flavors are truly enhanced when paired with sparkling water, Tonic water, or orange juice.