



Grand Marnier® FACT SHEET

GRAND MARNIER:

Grand Marnier is a unique blend of fine aged cognacs and Caribbean wild oranges. In 1827, Jean Baptiste Lapostolle founded a distillery in Neauphle-le-Château, France that produced fruit liqueurs. In 1880, Louis-Alexandre had the innovative idea of blending cognac with a rare variety of Haitian oranges. At the time, oranges were considered luxury items and when combined with cognac and a secret recipe, Grand Marnier was created. Grand Marnier upholds the highest standards for distillation and ages its cognacs in both Tronçais and Limousin casks.

ORIGIN:

Grand Marnier was first created in France at Château de Bourg-Charente, which is Grand Marnier's 16th century castle in the heart of the Cognac region.

AVAILABLE SIZES AND RETAIL:

Cordon Rouge

750ml \$39.99

Raspberry Peach

750ml \$39.99

Cuvée du Centenaire

750ml \$199.99

Cuvée 1880

750ml \$349.99

Quintessence

750ml \$899.99

PROOF:

71 (35.5% alc. /vol.)

TASTE PROFILE:

Cordon Rouge has a pleasant aroma full of orange notes with hints of candied peel and vanilla from the cognac. Its taste is fragrant orange flavors enhanced by the cognac with nuances of orange essence and hazelnuts with a lingering and harmonious finish.

Raspberry Peach is a rich blend of raspberries and peaches from the South of France with Grand Marnier orange essence finished with notes of cognac.

Cuvée du Centenaire has round and velvety notes from the characteristics of the fine older cognac blends with lingering flavors of dried fruit, almonds and honey with a lingering finish with nuances of orange essence, and notes of aged cognac.

Cuvée 1880 has a very powerful and complex taste with cognac-forward notes with significant hints of orange flavors. The finish is very aromatic, yet results in a balanced assembly of older cognacs, oranges and dried fruit.

Quintessence has a rich taste with orange and citrus notes with subtly fused hints of dried apricot and hazelnuts finished with lingering notes of orange essence, dried fruit with powerful notes of aged cognac.

SIGNATURE COCKTAILS:

Grand Marnier liqueurs are best served neat, on the rocks or in a variety of classic cocktails, such as the Grand Old Fashioned or the Grand Manhattan.