





LA QUINTINYE VERMOUTH ROYAL

FRANCE

Made in the heart of the vineyards of Charente, La Quintinye Vermouth Royal is an opulent French vermouth.

La Quintinye

CHARENTE

/Ermouth royAL

It is a unique composition of Pineau des Charentes – a blend of fresh grape juice and Cognac – that brings a full-bodied intensity to each of its three expressions: Rouge, Blanc and Extra Dry.

The range shares a common aromatic palette made up of 12 plants and spices, including artemisia (essential in Vermouth), vine flower (Maison Villevert's signature), angelica and iris root – all typical of the Charente region.

La Quintinye Vermouth Royal's elegant bottle is adorned with a full-length portrait of Jean-Baptiste de La Quintinye, botanist to King Louis XIV. This visionary man, born in Charente in 1624, was commissioned by the Sun King to create the famous Kitchen gardens at the palace of Versailles.

La Quintinye Vermouth Royal Rouge - 16.5%

Made from a selection of 28 plants and spices and a blend of white wines and Pineau des Charentes Rouge, it releases a complex and sumptuous bouquet of aromas.

La Quintinye Vermouth Royal Blanc - 16%

The subtle combination of 18 plants and spices with the blend of white wines and Pineau des Charentes Blanc create a sumptuously round, savoury nectar.

La Quintinye Vermouth Royal Extra Dry – 17%

Created with a magnificent bouquet of 27 plants and spices, a selection of white wines and Pineau des Charentes Blanc, it is dominated by aromas of flowers and citrus.

Available in: 750 and 375 ml Packing: 750 ml : 6-bottle case 350 ml : 12-bottle case

