



MAÎTREPIERRE

THE FIRST ORGANIC VERMOUTH

The aperitif Maître Pierre was created in 1997 with a view to take up the challenge to extend the existing range of products and to become at the same time the new trend drink of the third millennium.

Its inimitable taste, its typically regional colour and its name - issued of an old family heritage - make up its final touch and emphasize its character of unique authenticity.

MAÎTREPIERRE



MAITREPIERRE RED:

Red wine-based drink enriched with a maceration of red fruits (morello and bigarreau cherries, strawberries), verbena and angelica. Warm ruby colour. This composition of aromatic notes reflects the perfect balance between fruits, spices and herbs.

MAITREPIERRE WHITE:

White wine-based drink enriched with a maceration of exotic fruits (mango, papaya) and lemon and orange rind. Soft and delicate flavour enhanced by the fresh citrus notes.

CONSUMPTION:

The Maître Pierre aperitifs should be served pure on the rocks (with a slice of lemon).

STORAGE:

We suggest storing the bottles vertically in a cool and dark place. Store opened bottles in the fridge.

DENOMINATION	CONT.	ALC. VOL %	ART. N°	BOTTLE / BOX	BOXES x LAYER	BOXES/PALLET	EAN CODE BOTTLE EAN CODE BOX
MAITREPIERRE RED	75 cl	14.5 %	0090030/B	6	25 x 4	100	5425004670151 5425004670168
MAITREPIERRE WHITE	75 cl	14.5 %	0090031/B	6	25 x 4	100	5425004671011 5425004671028