



Liqueur SOLYS

Technical specifications

Category	Liqueur
ABV / Volume	22% vol.
Raw material	100% potatoes
Ingredients	Fresh mandarin peel, lime zest, bergamot, roasted hazelnuts, prunes, raisins, Cognac cask, Ratafia Champenois, vanilla bean, sugar
Distillation	Double distillation batch 96% vol. then distillation liqueur 75%
Reduction	Slow reduction over 15 days

Tasting

A rare, radiant, and subtle mandarin liqueur.

Nose: A bouquet of great aromatic precision and remarkable freshness. Vivid notes of mandarin and lime blend harmoniously with the indulgence of candied fruits and hazelnut, all supported by the nobility of Cognac cask shavings.

Palate: An attack of great finesse with no heat, thanks to a subtle interaction of ingredients. The texture is delicate, marrying the remarkable freshness of the citrus with the structure of the vodka base. A perfect balance at 22% ABV.

Finish: Persistent and pure, leaving a fresh and intensely fruity impression of mandarin.

Serving suggestions

- Temperature: Ideal served over ice.
- Usage: Also perfect in cocktails.

The sommelier's tip for food and liqueur pairing

As a "liquid dessert" or after-meal drink:

Ideally paired with a Davidoff Grand Cru No. 2 cigar. This delicate balance of strength and sweetness allows the notes of hazelnut, dried fruits, and the woodiness of the Dominican cigar to engage with the freshness and fruitiness of the mandarin.

As a cocktail: Ideal as a Spritz

4 cl Solys + 8 cl Prosecco + 4 cl Perrier + large ice cubes, served in a balloon glass.



Cocktail: Star Solys

- 4.5 cl Solys Liqueur, 2 cl vanilla syrup, 1 cl passion fruit purée, 10 cl Prosecco, 1 slice of ginger.
- In a shaker, pour the Solys Liqueur, vanilla syrup, and passion fruit purée. Shake for 5–6s
- Strain into the glass, pour in the Prosecco, and add the ginger.