

Mandarin Exceptional Liqueur



Technical information

Category	Liqueur
ABV / Volume	40% vol.
Base material	100% potatoes
Ingredients	Fresh mandarin peels, lime zests, bergamot, roasted hazelnuts, prunes, raisins, Cognac cask, Champenois Ratafia, vanilla bean, sugar
Distillation	Double batch distillation to 96% ABV, followed by liqueur distillation to 75% ABV.
Reduction	Slow proofing over 15 days with purified water

Tasting Notes

A characterful mandarin liqueur, balancing aromatic intensity with a rich, indulgent profile. Designed to be sipped neat, it reveals its full complexity on the rocks.

Nose: An expressive, deep, and warm bouquet. The higher proof elevates the essential oils of the mandarin peel and bergamot. On the second nose, generous pastry notes emerge: raisins, prunes, and roasted hazelnut intertwine, enhanced by the elegant patina of the Cognac cask.

Palate: A full, rich, and textured entry. The distillery's potato base spirit displays all its roundness here, beautifully coating the palate. The power of the 40% ABV is perfectly mastered, offering a comforting warmth without any harshness. Over ice, the thermal shock and slight dilution create a fascinating evolution: notes of candied fruits and Champenois Ratafia open up, while lime zest cuts through the overall richness with a touch of vibrancy.

Finish: Long, vibrant, and captivating. It lingers on woody and vanilla notes, leaving an intense memory of candied mandarin and sweet spices.

Serving Suggestions

Ideal enjoyed on the rocks or in cocktails.

Cocktail : Solys Sour

- 5 cl Solys, 1.5 cl lemon juice, 1 egg white.
- Dry shake all ingredients (without ice) to create a foam.
- Add ice, shake for 10s, then strain into an Old Fashioned glass over ice.