

FIGANIS

Anise distilled with figs – 45°



ORIGIN

Alcohols from grape marcs from a selection of Languedoc-Roussillon terroirs and grape varieties. Re-distillation with green anise and fennel, macerated figs and the distillates of Mediterranean plants.

DISTILLATION

By means of five successive columns, the alcohol is extracted from the grape marcs, then concentrated and rectified so as to remove all trace methanol and impurities.

Dried figs are macerated for a long time in a vinous base, which gives a typical aromatic taste and fruit sugar. Fennel and green anise are re-distilled in our alcohol so as to obtain a quality anethol that retains the delicious aromas, quite distinct from industrial star anise.

Distillates of Mediterranean plants complete the aromatic balance of this ultra-premium anise.

TASTING

This ultra-premium product based on superfine alcohol has immense aromatic subtlety. It has a lovely straw-coloured tint that takes on a beautiful white shade on contact with water.

Taste it in a balloon glass in which you put a few ice-cubes, one part Figanis to two parts water, and two olives on a cocktail stick.

**NO OGM
NO GLUTEN**

BOTTLE	Miami type 70cl	Gross weight 1.47 kg	Dimensions 8.1x7.2x31.7 cm
BOX	Export quality / 6 bottles	Gross weight 9.02 kg	Dimensions 22.2x16.7x31.7 cm
CAP	Screw cap	PALLETIZATION	5 layers x 21 cases
PALLET	Europe type / 105 cases	Gross weight 963 kg	Dimensions 80x120x180 cm
GENCOD BOTTLE	3 770001 656052	GENCOD CASE	3 770001 656069