

  
**MERLET**  
*depuis 1850*

## Lune d'Abricot Apricot Liqueur

The renaissance of  
Apricot Brandy



750 ml - 25 %



94 Points

**L**une d'Abricot is the revival of a traditional liqueur, the Apricot Brandy, by the Merlet family. Apricots are carefully selected from associate growers and producers in the Roussillon area, in France. A traditional maceration method, in pure alcohol, allows every touch of flavour to be captured from the fruit and the kernel with Cognac, distilled by the Merlet family. Lune d'Abricot delivers an intensity of aromas and a meander of flavours that would draw the absolute best out of great classic cocktails.





## Lune d'Abricot

Apricot Liqueur



### Roussillon Apricots

The Merlets are very attentive to detail when it comes to the selection of their fruits. The Apricots are grown in the Roussillon area, in the south of France, and are all carefully selected from the harvest of local farmers. The fruits are gathered at full maturity in order to obtain the best aromas possible.

### The True Essence of the Fruit

The Apricots are then taken to the Distillerie Merlet & Fils. The stones are removed from the apricots, the fruits with small pieces of kernels left intentionally are turned into a mix and soaked in small tanks with pure alcohol. It allows the fruit to deliver all of its aroma. The mixture is regularly homogenized in order to optimise the concentration of flavours. This traditional craftsmanship and "savoir-faire" is the secret to the intensity of the fruit aroma in this Apricot Liqueur.



### « The Distiller's Touch »

The resulting infusion, obtained from the maceration of the fruits, is blended with a young Cognac, itself distilled by the Merlet family, and accounting for 5% of the recipe. A small amount of sugar adds the final touch before the bottling, and transforms this subtle blend into a liqueur.

## Cocktails

### Sidecar of The Moon

2 oz Merlet Brothers Blend Cognac  
3/4 oz Merlet Trois Citrus (triple sec)  
1/4 oz Merlet Lune d'Abricot  
1 oz fresh lemon juice

Pour all the ingredients and ice into a shaker. Shake and filter in a cold champagne glass. Garnish with a zest of orange.

### Charlie Chaplin

1 oz Merlet Lune d'Abricot  
1 oz Sloe Gin  
3/4 oz fresh lemon juice

Mix all of the ingredients with ice in a shaker. Shake and filter into a cold Old Fashioned glass. Garnish with a zest of Lemon.

### Nacional Daiquiri

3/4 oz Merlet Lune d'Abricot  
2 oz white rum  
3/4 oz fresh lime juice

Mix all of the ingredients with ice into a shaker. Shake and filter into a cold Martini glass. Garnish with a marasquin cherry.

