



ROQUEFORT WINES & SPIRITS
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DISTILLED IN LUGASSON

« Lug & Son » is above all the result of an encounter between the Bellanger family of Château Roquefort & the founders of the Distillerie de Guyenne – two companies located in Lugasson, in the heart of the Entre-deux-Mers wine region. This range of craft spirits was inspired by their shared passion for creating products that embody a region and encourage conviviality.



Production. This Vermouth is produced from our cuvée 'Les Roches Blanches' Sauvignon Blanc 2024 organic grown on the limestone soils of Château Roquefort. We mutate this wine base with alcohol and macerate it with a selection of nine plants, spices and berries, and finally add a few grams of cane sugar. The maceration lasts 2 months before bottling. List of plants used in the maceration: juniper berries, coriander, lemon verbena, thyme, basil, lemon peel, cardamom, mugwort leaves and hops.



Lug & Son Mule

- . 5cl Vermouth White Lug & Son
- . 10cl ginger beer
- . 2cl lemon juice
- . A slice of lemon
- . A mint leaf
- . Ice

Batch.	001	Conditioning.	Case of 6.
Vintage.	2024.	Production.	1200 bottles.
Alcohol.	17°	Volume.	750ml

Tasting notes.

'Lug & Son' is a dry, mineral, herbaceous Vermouth, very aromatic with floral and fruity notes and a discreet hint of bitterness on the finish.

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