



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 the 'Les Roches Blanches' Claret 2024 cuvée, made from Merlot grapes grown on the limestone terroirs of Château Roquefort. We mutate this wine base with wine alcohol and macerate it with a selection of ten plants, fruits, spices and berries, then add a few grams of cane sugar. The maceration lasts 2 months before bottling.

Plants used in the maceration: juniper berries, coriander, lemon verbena, thyme, basil, lemon peel, cardamom, bitter orange peel, mugwort leaves and hops.



Lug & Son Negroni

. 3cl Vermouth Red Lug & Son . 3cl London Dry Gin Lug & Son . 3cl Campari . A slice of orange . Ice

Batch.	001	Condition	ing.	Case of 6.
Vintage.	2024.	Production	n. 1	200 bottles.
Alcohol. 17°		Volume. 750ml		
Tasting notes.		'Lug & Son' is a dry, mineral, herbaceous, aromatic vermouth with citrus notes and a discreet hint of bitterness on the finish.		

CONTACT: GIAI CAMILLE 06.11.90.44.51

06.11.90.44.51 CG@CHATEAU-ROQUEFORT.COM