

DOMAINE EYGUEBELLE

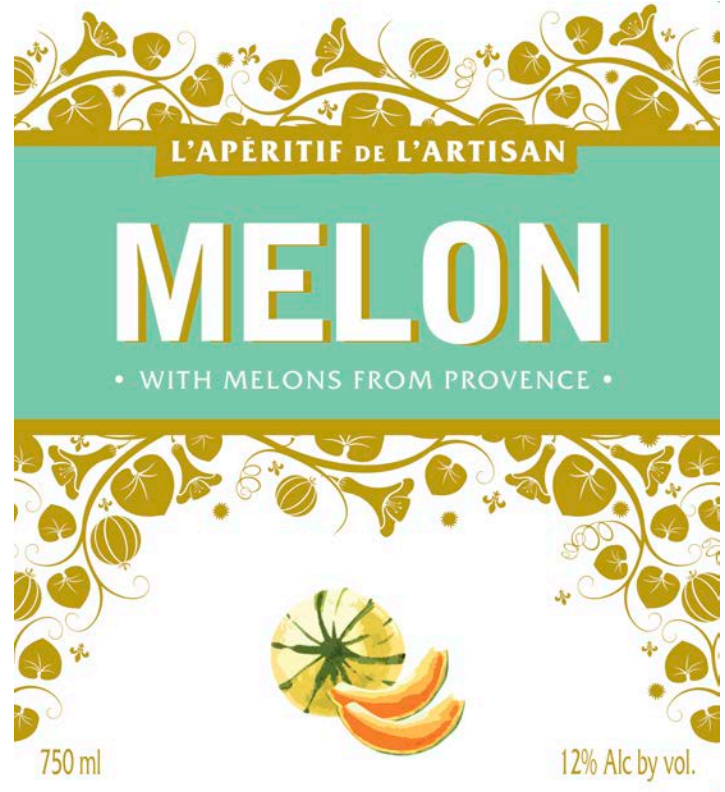
Domaine Eygubelle traces its roots back to 1137 in the Cistercian monastery of Aigubelle. In 1996 the monastery became a secular business and was renamed Eygubelle, but it continued to operate inside the Abbey, preserving its legacy and partnerships with local fruit and herb farmers. In 2006 Domaine Eygubelle relocated to a new site at Valaurie in the Drôme Provençale, in the south of the Rhône and just north of Provence.



Drawing from the bounty of the southern countryside, Domaine Eygubelle started by creating syrups, utilizing the fruits of the region at their peak ripeness to make products indicative of southern France. Ælred is their line of liqueurs and cordials that are made from the fruit juices that celebrate the typicity of southern France.

The Melon Aperitif is made from the Cavaillon Melon, which bears resemblance to the cantaloupe, but with a deeply aromatic flesh that is sweet and mildly acidic. The juice of these melons is blended with lemon juice and sweetened with cane sugar before bottling, making for the perfect summer aperitif.

ÆLRED MELON APERITIF



Base Ingredients: Neutral beet spirit, with Melon de Cavaillon, lemon juice, and sweetened with cane sugar

Process: All ingredients are blended in a tank before bottling

Alcohol: 12%

Country: France

Region: Rhône

Sub Region: Drôme Provençale