

Clarisse

Sommelier & Distiller

VODKA CLARISSE



THE DISTILLER

Clarisse is native from Charente-Maritime, Southwest France. She was raised in a family where vines and the love of good wine and spirits have always been a centrepiece. She first trained as a sommelier and then managed her own wine bar for several years in Nantes before moving back to her homeland and joining the family's tradition of master distillers to craft French spirits.



CLARISSE VODKA

Clarisse is driven by passion though she always seeks meaning in everything she undertakes. She has travelled across France to source the best quality wheat which is the base for her French vodka.

Following 5 distillations in column stills, the 6th distillation of her French vodka is done in the distillery in a typical Charentais copper pot still which has been passed down in the family for generations.

Charentais water, sourced on the family estate near the distillery, is solely used to gently bring the spirit down to the perfect bottling strength (40%).

TASTING NOTES

Nose : Typical cereal notes with a hint of spice. Subtle notes of dehydrated pear and pineapple and a touch of iris.

Palate : Very supple and smooth. A touch of puffed rice and discreet notes of cane candy enhanced by a hint of vanilla.

ABV : 40%.vol

PACKING AND LOGISTICS DETAILS

Bottle	
Size	750ml
Bottles per case	6
UPC code	817156020802
Case	
UPC code	817156020284
Pallet VMF NIMP15	
Bottles per pallet	720
Cases per layer	20
Cases per pallet	120
Weight	910kg

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