



MANGUIN OLIVODKA OLIVE VODKA

SKU: VOMOV070

The Manguin Distillery is located on the island of Barthelasse in Avignon, in the heart of Provence. In the 1940s, Claude Manguin, a talented agronomist, planted and cultivated several dozen hectares of pear and peach trees and supplied the most famous delicatessens with fruit. In 1957, Charentais stills began to distil fruit, and “La Poire Manguin” would become the house's flagship eau-de-vie. Today, new owners Béatrice and Emmanuel Hanquiez continue the tradition and bring innovation including unique olive based spirits capturing the quintessence of the olive. Although the process is a closely guarded secret, they achieve this through strict selection of olives from ideal terroir, distillation in a Charentais still and then a progressive process of careful reduction and maturation of the distillate in a controlled manner. Oli'Vodka is a unique blend of French wheat and Provence olives. A beautiful balance of fresh wheat notes and tapenade, ensure a rich, yet subtle meld of sweet/salty flavours "umami" overlaid with hints of green apple and fresh lemon zest.

