



CHAMBORD



First, the freshest blackberries and raspberries are chosen. Then the juices are squeezed, soaked in French spirits and left to mingle for four weeks. Tick tock. More French spirits are added. More tick tocking. After two weeks the infusion has infused. Bravo. Next, the fruit is pressed. The natural juices and sugars are captured. And bon. We have a delicious, sweet base as velvety as a velvet cushion. Now the velvety base is blended with extracts of juicy black raspberry and blackcurrants. Fine French cognac, sweet Madagascan vanilla and fragrant herbs are added and they are all left to mingle. This is where Chambord develops its character. Bonjour Chambord.

And now we introduce the Master Blender. The one who uses a 300-year-old tradition to balance the flavours that make Chambord perfect. Bravo Master Blender.