

Created in honour of Louis-Alexandre Marnier-Lapostolle in 1977, this recipe was inspired by a ritual that Louis-Alexandre was particularly fond of adding an extra drop of Cognac to his glass of Grand Marnier liqueur to give it a more intense taste. It contains 82% Cognac.

Introduced in 1927, Grand Marnier Cuvée du Centenaire commemorates the 100TH anniversary of the House of Marnier-Lapostolle. Cuvée du Centenaire is an exceptional blend of refined XO Cognacs combined with the essence of exotic bitter oranges. Created to commemorate the year that Grand Marnier was created. Cuvée 1880 is a distinctive liqueur made exclusively of premium Grande Champagne Cognac XO in combination with exotic orange essence. It contains 91% XO Cognac from Grande Champagne with the essence of exotic bitter oranges.

This limited annual release was first introduced in 2011 as the ultimate expression from the House of Marnier-Lapostolle. It is a rare blend of exceptionally old vintage Cognacs sourced exclusively from Grande Champagne and special old family reserves in French oak casks. The rare Cognac blend is then combined with a double distillation of Grand Marnier's signature wild exotic oranges after maceration. Only 1,000 produced with each relese. It contains 82% Cognac from our Paradis.







Grand Marnier®



LOUIS-ALEXANDRE

COLOUR

Warm amber with tints of copper.

AROMA

Nose of candied orange with nuances of citrus zests, orange and bergamot essences.

TASTE

Candied orange and macerated citrus fruit flavours softened by notes of pine and Earl Grey tea. Very long finish for an intense taste.

ENJOY

Enjoy it neat, on the rocks or topped with Champagne.



CUVÉE CENTENAIRE

COLOUR

Medium amber tinged with copper.

AROMA

Candied orange scents subtly fused with hints of spices.

TASTE

Superb, rich, fine and complex; with candied orange flavours and aromas from the old cognac (mild tobacco and balsamic essences).

ENJOY

Neat or on the rocks.



CUVÉE 1880

COLOUR

Copper and deep amber.

AROMA

The cognac is predominant, deep and rich oak flavour, with light orange aromas; very complex and subtle.

TASTE

Characteristic notes from the old cognacs, round, vanilla, dried fruit (apricot, nuts) with a delicate orange touch. Long aftertaste.

ENJOY

Poured in a snifter glass at room temperature.



CUVÉE QUINTESSENCE

COLOUR

Deep copper.

AROMA

Fresh, lively and delectable, lovely orange notes followed by fruity, floral and heavier notes of almond and vanilla.

TASTE

Freshness and delicate taste, mellowness, dry fruits (peach, nuts). Long, long aftertaste.

ENJOY

Poured in a snifter glass.

