

CRÈME DE NOYAUX

TEMPUS FUGIT SPIRITS



LEVECKE
WINE, BEER & SPIRITS

PRODUCT INFORMATION

Tempus Fugit Spirits Crème de Noyaux is a classic 19th-century French liqueur. Many years of research and tests were needed to finalize the production techniques and secure local sources of the natural ingredients required by the original protocols

TASTING NOTES

Its flavor offers a complex "marzipan" note with sweet cherry undercurrent of aroma and flavor with a slight touch of balancing bitterness on the finish.

PROCESS

The garnet-red color comes from the addition of cochineal, as directed by the original formula.

SOURCE

Made with distilled apricot and cherry pit kernels, combined with bitter almonds and other botanicals.

AVAILABLE SIZES

750mL

ABV / PROOF

30% ABV / 60 PROOF

BRAND INFORMATION

Tempus Fugit Spirits is dedicated to the glory of the well-made cocktail. The goal is to source and recreate rare spirits and liqueurs from the pages of history to satisfy the demands of the most discerning connoisseur. Along with the world's finest absinthes, Tempus Fugit was determined to seek out fine rare spirits that were once staples in classic pre-Prohibition cocktails, which have been lost over time. In most cases, Tempus Fugit recreated these liqueurs in-house using historic 19th-century protocols, many cross-referenced in several languages, to arrive as close in taste to these forgotten spirits as is possible, or surpass them. From rare fruit, flower and plant liqueurs to bitters, Amari, Vermouths and Chanati, Tempus Fugit prides itself in finding out what's missing from the back bar of the most discerning bartenders.



For additional information, cocktail recipes, photos, and videos, please visit: www.founders49.com

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