



DOMAINE DE CANTON

GINGER LIQUEUR



Domaine De Canton is a unique ingredient essential for anyone serious about cocktails and food.

Handcrafted near Jarnac in South West France Domaine De Canton is the creation of master liqueur makers John Cooper and Jean Francois Bardou who had long been fans of the ginger elixirs drunk in French colonial Indochine during the 19th century.

Each batch of Domaine De Canton starts from a base maceration of eau de vie and fresh Vietnamese baby ginger. To this base a blend of VSOP and Grande Champagne Cognac, honey from Provence and fresh vanilla beans is added to create a complex and smooth infusion. Finally this infusion is cold filtered to ensure a consistent, smooth finish. No artificial additives are used in any of the production processes.

Domaine De Canton achieves it's rich and bold flavours through the use of only natural ingredients. The ginger's characteristic complex spiciness is enriched with fine VSOP and Grande Champagne Cognac which adds depth whilst the honey and vanilla provide a finish that is both intense and clean.

Domaine De Canton is extremely versatile and can be used as an ingredient in cooking, drunk over ice or used as a component in cocktails.



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