

Chartreuse

Chartreuse (shar-TRUCE) is a French liqueur made by the Carthusian Monks since the 1740s. It is composed of distilled alcohol aged with 130 herbal extracts. The liqueur is named after the Monks' Grande Chartreuse monastery, located in the Chartreuse Mountains in the general region of Grenoble in France. The liqueur is produced in a factory in the nearby town of Voiron.

Chartreuse gives its name to the color chartreuse. It is one of the handful of liquors that continues to age and improve in the bottle.

Chartreuse has a very strong characteristic taste. It is comparable to other herb liqueurs, but its distinctive taste can be distinguished from other liqueurs.

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After regaining possession of the distillery in 1935, the French government assigned Army engineers to relocate and rebuild it at a location near Voiron where the monks had previously set up a distribution point. After World War II, the government lifted the expulsion order, making the Carthusian brothers once again legal French residents.



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presented the Carthusian monks with an elixir recipe for an "elixir of long life" in 1605. The recipe has since been used to produce the "Elixir Végétal de la Grande Chartreuse." The formula is said to call for 130 herbs, flowers, and secret ingredients combined in a wine alcohol base.

The beverage soon became popular, and in 1764 the monks adapted the elixir recipe to make what is now called Green Chartreuse. In 1793, the monks were expelled from France, and manufacture of the liqueur ceased. Several years later they were allowed to return. In 1838, they developed Yellow Chartreuse, a sweeter, 40% alcohol (80 proof) liqueur, colored with saffron.

The monks were again expelled from the monastery following a French law in 1903, and their real property, including the distillery, was confiscated by the government. The monks took their secret recipe to their refuge in Tarragona, Spain, and began producing their liqueurs.

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Source: Adapted from Wikipedia