

Petite Shrubb Orange Liqueur

35% ABV

Product of Martinique

French West Indies



Petite Shrubb is a blend of La Favorite Blanc Rhum Agricole, raw Martinique sugar and the peels from Martinique-grown oranges bottled at Socara on Martinique – the people who bottle Petite Canne Sugar Cane Syrup.

Dried orange peels from oranges grown on Martinique are macerated five days in 140 proof, 70% ABV, La Favorite Blanc Rhum Agricole. After filtering the orange peels from the blending tank the orange-infused liquid is diluted to about 40% ABV before the sugar is added to sweeten this rhum agricole-based liqueur. A small amount of caramel color is used to add the golden orange color to the final product.

Bottled in liter bottles, because that is the only size that is common to both the French island of Martinique and the US, this authentic orange liqueur is being used as in margaritas and is replacing Cointreau and Combier in cocktails from San Diego to New York.