

—BRIOTTET LIQUEURS

Benchmark Liqueurs from France



BRIOTTET has a great source of Cassis from the fields surrounding the ancient town of Dijon. High quality fruit selection for all of the fine Briottet spirits is of paramount importance, and Briottet receives fruit from the three fertile areas of France best known for their wine production: The Loire Valley, the Rhone Valley and Burgundy. To have three areas of supply ensures ample quantity and quality, with a safeguard to preserve the environment. Today Briottet offers a wide range of exquisite liqueurs, led by the benchmark Cassis. Briottet SA was founded in 1836, and has maintained very high standards as a family-owned business generation after generation. The historic Briottet offices are located in the center of Dijon, France, and the magnificent vaulted cellars are perfectly suited to ageing fine fruit brandies. Briottet liqueurs continue to garner rave reviews in the industry, praised for developing top quality spirits with very competitive pricing.



BRIOTTET CRÈME de CASSIS

Blackcurrant Liqueur • Crème de Cassis de Dijon must be produced within the commune of Dijon. Briottet offers the most recognizable and opulent example of a fine Cassis, using only one variety of blackcurrant, 'Noir de Bourgogne' which is considered to be the best. The aroma of Briottet Crème de Cassis is striking and ripe, foreshadowing the rich flavors to come. It fills the palate with thick, luscious fruit. The liqueur is clean and elegant, showing impeccable balance. The fruit macerates for 2 months in alcohol, resulting in an aromatic liqueur that perfectly captures the essence of the fruit. 20% alc/vol

4 Stars * SPIRIT JOURNAL

"Resembles a porto from a very hot vintage; the stemy/viny opening perfume is right on the mark with just the right amount of pulpy bitterness and ripe fruit. The palate entry is sensationally silky, ripe, sweet, and fruity. The aftertaste is infinitely long, satiny, ripe, concentrated to the point of being jammy, and completely gratifying. Crème de Cassis doesn't come any better than this; a masterpiece."
-F. Paul Pacult

96-100 points * CLASSIC!

Wine Enthusiast

BEST BUY!

"In the mouth, it's silky, ripe, fruity, concentrated and jammy. Finishes long and satiny."

LIQUEUR OF THE YEAR

Runner-up * Spirit Journal 1999 *

"Crème de Cassis doesn't come any better than this; a masterpiece."

-F. Paul Pacult



Enjoy Briottet Cassis with water and crushed ice as a thirst quencher. Wonderful in cocktails or serve straight as a digestive; lovely with melon, added to pâtés; and a luscious treat poured over ice cream. Kir cocktail: Float Briottet Crème de Cassis on white wine such as a Burgundy Aligoté.

BRIOTTET CRÈME de CERISE

Cherry Liqueur • Whole sour and black cherries are macerated separately in extra fine alcohol. During weeks in the cool darkness of the tanks, the fruit infuses the distillate with pure fruit aroma and color. The sweet and tart cherry flavors counterbalance wonderfully on the palate. Briottet's Cerise liqueur is rich in the essence of cherry, from its deep auburn hue to the sweet, ripe cherry finish. This lovely Briottet selection is delicious with white wine or champagne, and for creating luxurious cocktails. 18% alc/vol

90-95 points * SUPERB!

Wine Enthusiast

BEST BUY!

"Resembles an old Burgundy in its weathered brick color. Very tart initially at palate entry, then turns concentrated, sweet and intensely cherry-like at midpalate. Aftertaste is sweet and ripe. Lovely."

BRIOTTET CRÈME de BANANE

Banana Liqueur • The bananas used in this wonderful liqueur hail from Costa Rica —and are of the Canaries variety. As a digestive or in your favorite cocktail recipe, Crème de Banane offers truly an exotic charm. 25% alc/vol



BRIOTTET CRÈME de FRAMBOISE

Raspberry Liqueur • To achieve the vivid flavor of wild raspberries, several varieties of raspberries are blended and macerated in alcohol. The Briottet touch is unmistakable here with flavors that are ravishing, clean and elegant. The depth of color and aroma is astounding. This fine liqueur has a clean finish and upbeat aftertaste. 18% alc/vol

5 Stars * SPIRIT JOURNAL

"The entry is tart, then the flavor goes stunningly fresh, ripe, and sweet by midpalate, the aftertaste is long, lush, ripe, and concentrated. The balance of acidity, ripeness, fruit, and alcohol are amazing; a clinic in fruit liqueur production."

TOP 100 SPIRITS

* Spirit Journal 2003 *

"The Briottet Crème de Framboise tastes and smells exactly like just-picked raspberries. The liqueur has a silky texture, medium-body and is like drinking the best the summer has to offer."

-Beverage News



BRIOTTET MANDARINE LIQUEUR

Tangerine Liqueur • Pure zest of the tangerine fruit is extracted through Briottet's classic distillation method. The spirit is then masterfully blended to give ultimate finesse and mellowness to Briottet Mandarine. An essential in cocktails, or served well-chilled as a digestive. 25% alc/vol

BRIOTTET CRÈME de MÛRE

"Doubtless the finest blackberry liqueur I've had, period." -F. Paul Pacult

Blackberry Liqueur • Small, wild blackberries are macerated in alcohol to obtain the ideal extract of the delicate fruit. 18% alc/vol

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Ideal in white wine, champagne, cocktails and desserts. Try a few drops in Blanc de Blancs sparkling wine for a memorable Kir Royal.
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96-100 points * CLASSIC!

* Wine Enthusiast *

"This deep-purple liqueur presents luxurious fruit aromas that show both a sweet and a dry, or tart, side. The body is big and the palate follows the nose almost precisely, bringing lush blackberry flavors that alternate in the mouth, being sweet one second, and tart the next. The finish is long and sophisticated."

5 Stars * SPIRIT JOURNAL

"The immensely eye-appealing appearance has the look of an immature cabernet sauvignon, ruby/blood red/crimson. In the palate entry it's immediately evident that this liqueur is all about taste as the remarkably concentrated flavors of ripe blackberry bowls over the taste buds. The finish is long, intensely berry-like, and smooth as satin."

Silver Medal

* Spirit Journal Liqueur of the Year *



Briottet SA was founded in 1836, and has maintained very high standards as a family-owned business producing exceptional fruit liqueur. Generation after generation Briottet upholds the tradition of supplying delectable fruit liqueurs, and the managing director today, Gérard Briottet, is no exception. The historic Briottet offices are located in the center of Dijon, France, and the magnificent vaulted cellars are perfectly suited to ageing fine fruit brandies. Briottet liqueurs continue to garner rave reviews in the industry, praised for developing such top quality spirits with very competitive pricing.



Gérard Briottet, Proprietor

BRIOTTET MANZANA VERDE

Wild Apple Liqueur • Manzana Verde is a digestive liqueur that brings out the sweet, fruity and heady strength of the wild apples picked in the Basque mountains. Its taste is characterized by a delightful freshness and is very long on the palate. Serve Briottet Manzana Verde chilled, neat, on ice, or in cocktails. Manzana verde means green apple in Spanish.

18% alc/vol

CHAMANEX

- 1/2 Briottet Manzana Verde
- 1/4 cane sugar
- 1/4 strawberry syrup

BRIOTTET CRÈME de NOISETTE

Hazelnut Liqueur • Noisette Liqueur is made from the finest hazelnuts, and is an extraordinary ingredient in cocktails. Elegant and delicious over ice cream. 25% alc/vol

BRIOTTET CRÈME de PÊCHE de VIGNE

Peach Liqueur • Made from a very small and flavorful peach, this liqueur offering is like no other. 25% alc/vol

"Like a fresh, juicy peach in a bottle, this French wild peach liqueur distills the finer points of the fruit, with an aroma of ripe and dried peaches; almost nonexistent alcohol burn and natural, not-too-sweet flavor. Juicy peach and apricot notes balance a slight nuttiness and pleasantly tangy tannic element, easing into a honey finish with a slight bitterness. We can think of more than a few applications for this unusual cordial, from an accompaniment for simple desserts like almond cookies to a tea toddy or a classic-inspired cocktail."

-Imbibe Magazine

* RECOMMENDED * Spirit Journal

"The stunning appearance is an orange/topaz/bronze color -- excellent purity; the opening nosing picks up tart notes of peach peel and bramble. The palate entry is peachy, sweet, ripe and focused. The finish is long, very clean, more tart than sweet, and tasty."

-F. Paul Pacult
"For a more vivid peach experience you would have to walk through an orchard and snag the ripe fruit from the limb."

"Even then it would be a close call. The honey-colored Briottet Crème de Pêche has a rich, delightful bouquet of tree-ripened peaches. The liqueur is well balanced without a trace of cloying sweetness. Its finish is luxurious and leaves you wanting more."

-Beverage News

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Crème de Pêche de Vigne adds a delicious twist to Kir or Kir Royale with white wine, sparkling wine or champagne. Pour over ice-cream, sherbets and fruit-salads for a special taste treat.
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