

Château Paulet Cognac
 The Forgotten Casks Cognac
 Verveine du Velay Herbal Liqueur
 Sathenay Crème Liqueur
 Noyau de Poissy Liqueur
 Parfait Amour Liqueur



Wild Strawberry Liqueur
 Maurin Quina
 Burgundy Brandy
 Marc Hospices de Beaune
 Très Vieux Marc
 Pure Grape Sugar & Cassis Syrups



Jean-Pierre Cointreau is a man of extraordinary taste and success in the world of spirits, serving as CEO of the Renaud Cointreau Group for over 20 years. As President of Pagès Védrenne, Jean-Pierre offers the Anchor Distilling portfolio the finest marc, fruit and grape brandies, and a phenomenal line of herbal liqueurs. Védrenne was established in 1923 in Nuits-Saint-Georges, the well-appointed terrain claiming some of the finest vineyards and greatest crus of France. Equipped with the very finest production facilities, Pagès is the uncontested leader in the quality sector, utilizing their extraordinary knowledge and skills to produce under the Pagès and Védrenne name. Pagès produces spirits with ultimate respect for tradition. From herbal liqueurs to extraordinary fruit spirits, Pagès exclusive selections represent the most classic, top quality offerings from France.

The French government awarded Jean-Pierre Cointreau the prestigious Chevalier de l'Ordre du Mérite Agricole.



The French Connection

My background is Cognac as I come from a family involved in the producing region as long as we can record, dating back before the French revolution.

I was born and educated first in Cognac, then at the Sorbonne in Paris where I received an MA in English and an MBA. I worked as a distiller and blender of brandy in Austria, as well as producing Smirnoff vodka, Campari and several other lines under license before serving in the French Air Force, which was compulsory at the time. It was, however, the ensuing 10 years in the family company of Louis Royer, that confirmed my ultimate path in the spirits industry.



I launched the A de Fussigny brand in the early 80s, which provided a wonderful opportunity to work directly with Baron Eric de Rothschild, developing cognac and armagnac ventures for Lafite Rothschild. Within two years, the projects were up and running, and I could concentrate on the export and distribution of A de Fussigny throughout Europe. When we started to market to the U.S. I diligently worked from state to state and ultimately secured representation with Jim Beam who carried my brand within their "Master's Collection" program.

During this period I was heavily involved in expanding markets and educating distributors in refined French spirits. I ultimately realized my true passion for this work during my association with the late Booker Noe. Together we crafted the first small-batch Bourbon bottled by finishing the spirit in select Cognac barrels resulting in the "Master Piece" Millennium edition. It also became possible to work on tequila projects, which, I must say, was quite an experience for a man from Cognac. A corporate tsunami of sorts hit the spirits importing and distribution trade with major shuffling of brands and reshuffling of leadership. With the dismantling of Seagram, I was obligated to welcome new partners into my company, and ultimately I chose to disinvest from the company I had founded some 20 years before.

I am now busily involved with exciting new ventures, and it is an immense joy to be working with Henry Preiss and his team at Anchor Distilling Company.

I am very proud to represent high caliber French spirits under the polished tutelage of Jean-Pierre Cointreau, who was awarded the prestigious Chevalier de l'Ordre du Mérite Agricole by the French Government. Jean-Pierre is a man of extraordinary taste and success in the world of spirits, serving as CEO of the Renaud Cointreau Group for over 20 years, as well as heading up various French trade associations for the spirit industry. As President of Pagès Védrenne, Jean-Pierre offers the Anchor Distilling portfolio the finest marc, fruit and grape brandies, a phenomenal line of herbal liqueurs, as well as this most astonishing cognac. It is my pleasure to orchestrate all of his new projects, particularly in the

US market. The prestigious spirits companies include Pagès, Védrenne, Verveine du Velay and Château Paulet Cognac. We are particularly proud of the Verveine du Velay, a line of herbal liqueurs as old as Chartreuse, but with an Extra bottling which is finished with a portion of Cognac, giving this French classic an exquisite touch of class beyond compare. The portfolio also includes selections which offer an interesting bridge between wine and brown spirits, clearly reflecting their origin of grapes from the most famous wine region in the world. The first is Marc from the Hospices de Beaune, which is probably the most famous French grappa available in the world, much less the U.S. market. Its acquisition is strictly through annual auction at the Hospices, and has been since the mid 1500s. The others, a Vieux Marc from Burgundy and a reserve Burgundy brandy, round out this grand French collection beautifully.

I also represent the brilliant Ténarèze Armagnac producers at the famous Château du Busca Maniban estate. What began as an executive post in charge of marketing evolved into the management of export operations. Henry Preiss took the line based on my glowing recommendation, and his faith has been well rewarded with exceptional reviews.

Our newest lines include The Forgotten Casks cognac series—a rare offering of outstanding single barreled, numbered lots, and the exclusive release of Maurin Quina.

—Alain Royer, alain.l.royer@wanadoo.fr



A French Collection

CHÂTEAU PAULET

[sha-TOH POLE-lay]

Bottling: Blend of rare Fine Champagne Cognacs, comprised of 85% first growth Grande Champagne cognac from a 1955 base, and 15% second growth Petite Champagne cognac. 43% alc/vol

Color: Deep amber oak. **Nose:** Intense oak highlighted by old vanilla and coconut, hints of pepper. **Palate:** Beautifully balanced with dry tannins married with round rancio and mellow cream and spice. **Finish:** Long and wonderfully generous showing gentle hints of dried vanilla and charred oak. Château Paulet was founded in 1848 on the Trousseau estate where cognac had been produced since 1761. The company, based in the town of Cognac, continues to pursue the standards of excellence in the production of their cognacs set by the founders over one hundred and fifty years ago. Since the company's inception, Château Paulet has stored significant stocks of old cognac, particularly those from the top four districts: Grande Champagne, Petite Champagne, Borderies and Fins Bois. Each selection embodies the characteristics that are indispensable to the final blend. The age-old, traditional methods of ageing and blending these cognacs have been passed down from generation to generation.



"Château Paulet's cellar holdings in Cognac are so vast, they own Cognac that dates back to the late 1800s. They have plans to import small lots of regional cognacs through Preiss Imports as well as a combination of master blends and single vintage Cognacs. These Cognacs will be identified through select lot numbers, which will classify the lots by years."

PATTERSON'S BEVERAGE JOURNAL

Lalique® Proprietary Crystal Decanter

Lalique is without a doubt one of the most prestigious French crystal companies. Marie-Claude Lalique designed this unique, crystal cognac decanter in the 1989, the first private commission ever accepted by this famous house for a private firm. The elegant satin-lined box and clean overall design has made this presentation alone a must for collectors of Lalique. Every single decanter is hand blown and finished to perfection as is the unique stopper which is numbered to match its master decanter. Only a very limited number of decanters have been made for the world market, and the U.S. version was specially made to meet the legal volume size of 750 ml. This is a limited edition collector's item which will not be able to be reproduced in the future.



Platinum Medal 97 points * **EXCEPTIONAL!** BTI INTERNATIONAL REVIEW OF SPIRITS

"Immured in a dazzling crystal decanter originally created for Chateau Paulet by Marie-Claude Lalique, this exceptional Very Rare Fine Champagne Cognac, blended from among the oldest vintages, unfurls with rich spiced vanilla and hints of lemon against a backdrop of buttery almond cake."

Gold Medal

SAN FRANCISCO WORLD SPIRITS COMPETITION 2007

96-100 points * **CLASSIC!**

Wine Enthusiast Magazine

The nose includes aromas of dates, marzipan with underpinning aromas of old oak, nutmeg and hard cheese. The palate entry is balanced, semisweet and slightly toasty; the midpalate stage features succulent tastes of Brazil nut, mincemeat, figs, bacon fat and prunes. Finishes with finesse and heartiness. A mature brandy at its wonderful peak.

Gold Medal

INTERNATIONAL WORLD SPIRITS VSOP London 2000

Château Paulet has achieved an exceptional international reputation, as evidenced by the prestigious awards the cognac has received.

5 Stars

F. PAUL PACULT'S SPIRIT JOURNAL

"The deep sorrel/chestnut brown color is drop-dead beautiful; ideal clarity. The incredibly lush first aromas are laden with dried yellow fruit (banana, pineapple), figs, dates, and marzipan; after another seven minutes of aeration, earthy scents of forest and drying leaves enter the picture along with underpinning aromas of old oak, nutmeg, and dried cherry and hard cheese. The palate entry is supremely balanced, semisweet, slightly toasty, and even chewy; the midpalate stage features succulent tastes of Brazil nut, mince meat, figs, bacon fat, and prunes. Finishes with equal dashes of finesse and heartiness. A mature, totally evolved brandy at its peak from this obscure (at least in North America) producer that was established in Jarnac in 1848 by the Lacroux family."

AROMA VERDE

Recipe by Adam Seger

- 1/2 oz Verveine du Velay
- 2 oz Old Raj Gin
- 1 oz lemon juice
- 1 oz maple syrup

Coat the Verveine du Velay inside of a chilled 10 ounce cocktail glass and then cover the inside of the glass with thin-sliced green zebra tomatoes. Pour the gin, lemon juice and maple syrup in a pint glass, and shake with fresh ice; pour over green zebras. Garnish with cracked black pepper.

KISS

- 3/4 oz Noyau de Poissy
 - 1 1/4 oz Old Raj Gin
 - 3/4 oz Fresh lemon juice
 - Dash or 2 of Luxardo Kirsch
- Shake with ice and strain into cocktail glass.*

SNOWBALL

- 1/4 oz Pastis Prado
- 1/4 oz Parfait Amour
- 1/4 oz Cream
- 1/4 oz White Crème de Menthe
- 1 oz Old Raj Gin

ORIGINAL AVIATION

- 2 1/2 oz Old Raj Gin
- 1/2 oz Luxardo Maraschino
- 1/4 oz Pagès Parfait Amour
- 1/2 oz Pagès Pure Grape Syrup
- 1/2 oz Fresh lemon juice

Shake well with ice and strain into a martini glass. Garnish with a Luxardo Maraschino cherry.

STRAWBERRY CAIPIRINHA

- 1 small lime cut into cubes
- 2 teaspoons of caster sugar
- 1/2 part Pagès Wild Strawberry
- 2 parts Ypiöca Cachaça
- 2 parts strawberry purée

Muddle over crushed ice, garnish with fanned strawberry.

STRAWBERRY DAZE

- 1 oz Luxardo Triple Sec
- 1/2 oz Chinaco Reposado tequila
- 1/2 oz Pagès Wild Strawberry
- 1 oz orange juice
- 4 strawberries

Blend all ingredients until smooth.

MAURIN QUINA



90 points - EXCELLENT/HIGHLY RECOMMENDED
2011 ULTIMATE SPIRITS CHALLENGE



A sweet white wine fortified with an infusion of wild cherries and quinine in a neutral grape spirit, with measured amounts of cherry brandy, lemon and cherry juice added.

Maurin Quina is a versatile, elegant and subtle aperitif wine; a graceful sipper or perfect as a mixer.

Maurin Quina has a delicate red hue. The subtle wine background elevates an array of tamed wild cherry flavor with light lemon and almond notes.

Created in 1884 by Auguste Maurin in the historic town of Le Puy en Velay in the Haute-Loire region of France. The late 19th century marked the significant rise French aperitifs, which were considered healthy tonics, energizing and refreshing.

Maurin Quina had an outstanding reception in wine and spirits exhibitions of the time, and was awarded some 26 gold medals.

The world famous graphic of the Dancing Green Devil will inexorably be associated with Maurin Quina. The 1906 poster was designed by Italian born Leonetto Capiello.

Serving suggestions:

Royal Maurin: Splash of Maurin in a champagne flute; top with sparkling wine. Garnish with maraschino cherry.

Maurin Martini: Equal parts of Maurin, vodka and vermouth in a shaker with ice. Strain into martini glass, and garnish with a lemon peel.

From herbal liqueurs to extraordinary fruit spirits, Pagès Védrenne exclusive selections represent the ultimate in classic, top-quality spirits from France.

PAGÈS VÉDRENNE

The Natural Classics, Pure French Liqueurs

NOYAU de POISSY

A favorite in Paris since the 18th century, Noyau de Poissy is the oldest liqueur in France. Historically, this liqueur was popular with merchants, passengers of the Galliot, and cattle traders, and was the main liqueur served at Parisian inns.

This clear Poissy liqueur has apricots and almonds at its core, which undergo a lengthy maceration in cognac and a variety of spices. The specific details of production are jealously guarded which only adds to the mystique of this signature spirit.

Delightfully fragrant, the liqueur is a wonderful addition to cakes, fruit salads, creams and crêpe batter, a delicious addition to cocktails as well as served as an apéritif. Noyau de Poissy is a classic French delight. 40% alc/vol.

THE OLDEST FRENCH LIQUEUR, CIRCA 1638



PARFAIT AMOUR, CRÈME DE VIOLET

DOUBLE GOLD
2010 WSWA TASTING COMPETITION
Best Herbal/ Botanical Liqueur in Show
Best Liqueur in Show

Parfait Amour is a violet liqueur from the rare and exclusive collection of House of Pagès distinctive French spirits. Parfait Amour is recognized as a leader of its kind. Violets are specially grown in the south of France for their mesmerizing essence. Toulouse—known as 'The Violet Capital'—is considered the home of this delicate flower, with all of its sweet and fragrant derivatives spotted throughout the city, whether in the form of flowers, confectionery or perfume. For centuries the violet has been used for its medicinal qualities as well as in perfumes, but given its unique flavor and savory possibilities, this blossom is beautifully suited for pastry preparation and liquor production. Parfait Amour is a favorite ingredient in cocktails and is unsurpassed for its sweet, soft and heady aromas... very much like 'Perfect Love'. 25% alc/vol.

WILD STRAWBERRY LIQUEUR

The refined recipe for Pagès Wild Strawberry Liqueur dates back to 1919. A variety of wild strawberries are specially selected for their highly fragrant quality that offers unsurpassed aromas and flavors. This liqueur is one of the most favored ingredients of its style by barmen and mixologists throughout Europe. A natural classic, the liqueur does not contain any added flavoring. 18% alc/vol.

PAGÈS PURE GRAPE SUGAR SYRUP

Pagès Pure Grape Sugar Syrup is 100% natural, contains no additives and is produced from Charente vineyard grapes. The musts are carefully filtered, then heated in a depressurized boiler in order to obtain a lower boiling temperature threshold, preventing the sugar from caramelizing. After the water evaporates a pure, colorless 67 brix syrup remains, composed of 33% fructose, 33% glucose and 34% water. The aroma of light honey and fresh grape is unequalled. Grape sugar syrup is 20% sweeter than traditional sugar, and as a liquid is easy to store and measure. As a taste enhancer, this delightful syrup is a perfect addition to cocktails asking for simple syrup. Try it in your favorite Pisco Sour and Margarita recipes. Not only are flavors and aromas accentuated—lemon in particular—it tones down citrus acidity as well. Pagès syrup is terrific in cooking—ideal for sorbet, ice cream, fruit salads and baking. Pagès Pure Grape Sugar Syrup is absolutely unique in the marketplace. 1 liter.

PAGÈS SIROP CASSIS

There's more to a well stocked bar than alcohol. You need garnishes, the right glassware—and most of all—high quality mixers, like this natural cassis syrup from the Pagès family of high quality products. Made with concentrated blackcurrant juice, Pagès Sirop Cassis is a must. 1 liter



Where the Past Meets the Present

THE FORGOTTEN CASKS

"What is striking is to discover and rediscover how certain Cognacs tasted some 100 years ago, one of the most fascinating experience one can be exposed to, and precisely what the Forgotten Casks series is all about."

Hand-selected cognac discovered in the recesses of the cellar of the finest cognac estate in France.



VAT 48

A blend of Grande and Petite Champagne topped up with some Borderies. There is no alcohol reduction, resulting in its 43% alc/vol. Great clarity with colors reflecting deep oak and mahogany. Aromas of glazed fruit and honey with hints of truffles and vanilla. The mouth reinforces the nose with surprising sherry-like acid notes that balance together perfectly before a mellow finish. Vat 48 is truly a rare experience in Cognac.

VAT 49

Grande Champagne 85% and Petite Champagne 15%, a Fine Champagne as there is more than 50% of Grande Champagne. The two first growth of the Cognac region. Deep old oak to mahogany in hue; terrific clarity. Mature, soft tannins mingle with a wide array of balanced honey, old leather, cigar box, glazed plums and figs, with the ever-present sweet, light vanilla that only Limousin oak can provide.

VAT 54

Grande Champagne 72%, Petite Champagne and lot #92001 from the 1920s. This lot is primarily Borderies, uncovering Petite Champagne which tones down the earthier characteristics. Rich, broad, sumptuous, velvety, intense, with a long, rewarding finish. The aromas and tastes dance, appear, disappear, come back, fading smoothly as they caress the mouth.

LOT 91001

Single lot of Borderies, the sister region of Grande and Petite Champagne. Cognacs from this district are often full of character, expressing their "terroir" with great power, and are often used in blending to add a touch of earthiness, much and—as some believe—truffle notes. This lot, resting in glass demi-johns, is believed to have been brought into the cellar during the early 1900s. Undiluted and unreduced, this forgotten cask is deep oak in color, and is best described as direct, pure and crisp. Resplendent with some dense notes that come from the rich wine made from Colombard grapes, which, once upon a time, was cherished in Borderies.



Alain Royer and Steve Fox make cask selections in the cognac cellars of Château Paulet

"The array of possibilities is endless and we can take lots as they are or custom-blend them to the tastes of specific buyers who will feel extremely comfortable in proposing such bottlings to their customers. They will have had the opportunity to taste, decide, choose and more importantly, understand the style of each one of these Cognacs."

-Alain Royer

"The select cognac was stored in glass demi-johns carefully protected by a mattress of straw and jute clothing. We have made it possible for these Cognacs to "breathe" again, by placing them for a few weeks or months-- depending on their evolution, in the oldest casks that we have, to ensure that no tannin intake takes place. Tasting and enjoying such Cognacs is a revelation."

-Jean-Pierre Coimreau

"The house of Chateau Paulet has a treasure trove of Cognac dating back to the late 1880s! We have brought in selections from the turn of the century, offering some selected casks to individual retailers. These are one-of-a-kind Cognac and are truly as un-commercial as it gets."

-Henry Preiss

150 Years of Herbal Fusion & Finesse

VERVEINE DU VELAY

[vair-VEEN doo VOO-lay]

HERBAL LIQUEUR

Verveine du Velay is created from the traditional recipe of a harmonious fusion of thirty-two plants, spices and aromatic herbs. The central ingredient is Verbena which is grown in the mountainous Velay region. The plants are macerated in neutral alcohol, then added to eau-de-vie before distillation in traditional copper stills. The resulting aromatic spirit is blended with Auvergne honey, sugar and water in varying proportions to create these tantalizing selections.

PAGÈS VERVEINE

"The Pagès Distillery has been making the heady, verbena-flavored Pagès Verveine du Velay Verte since 1859 in the sizable town of Le Puy-en-Velay, in France's Auvergne region. The recipe—devised in the 19th century by a local apothecary and kept secret by the company—is said to contain more than 30 ingredients derived from plants grown on the nearby mountains. Pagès distills the liqueur in traditional copper alembic stills and then matures it in oak casks. Of the three versions available—Jaune, Verte, and Extra—the emerald green, spicy, and minty Verte is the most complex and aromatic." —Robb Report



ROBB REPORT 2007
"BEST OF THE BEST"



2009 marked the 150th anniversary of Verveine du Velay and the genius of herbalist, Joseph Rumillet-Charretier. To celebrate this legendary elixir, a special anniversary bottling of Verveine du Velay was released as an exclusive limited edition. It includes a commemorative certificate signed by Jean-Pierre Coimtreau, the present owner of the distillery, plus an invitation for a special tour of the distillery with a private tasting.



Herbal Liqueur

VERVEINE VELAY VERTE

A wonderfully strong and cool herbal selection. Bright green in color with intense flavors of verbena and herbs such as angelica, sage, coriander, rosemary, pine buds, thyme, juniper, nutmeg, clove and banyan. Thick, smooth, strong and fresh on the palate. 55% alc/vol.

RECOMMENDED * Wine Enthusiast *

"The bouquet after aeration offers nicely melded scents of green leaves, distant herbs and mild spices. The palate entry is concentrated, herbal, leafy, vinous and only mildly spiced; the midpalate is round, gently sweet and subtle. Finishes stately with finesse and controlled power. A good runner-up to Chartreuse."

92 points * PATTERSON'S

"Emerald green herbal liqueur from the Auvergne; complex aromatic nose; intense and drier than the yellow version."

VERVEINE VELAY JAUNE

Fine and sweet with a golden-hay hue. Smooth and lighter than Verveine Verte but with the same palate of herbs and spices. A balanced honey and spice palate. The finish is soft and sweet. 40% alc/vol.

RECOMMENDED * Wine Enthusiast *

"The nosing passes pick up tangy scents of dill, anise and sage. The palate entry is sweetly herbal and root-like; the midpalate stage is intensely herbal with dashes of fennel and quinine. Ends up concentrated, medicinal and wildly herbal."

VERVEINE VELAY EXTRA

DOUBLE GOLD

2010 WSWA TASTING COMPETITION

This herbal delight is well aged and well-rounded with a light oak brown hue. The deeper tone is a result of adding a very special blend of mature cognac to the traditional recipe. This spirit is further aged in oak casks producing a lovely cognac finish with oak notes and an elegant sweet character. 40% alc/vol.

90-95 points SUPERB!

Wine Enthusiast

"The aroma is floral, herbal and root-like with elegant scents of flowers, and spices. Lovely and elegant."

DOUBLE GOLD
SAN FRANCISCO WORLD
SPIRITS COMPETITION 2007

Verveine du Velay

MARC DES HOSPICES DE BEAUNE

[MAR de OSE-pees duh-Bone]

The Marc from Les Hospices de Beaune is one of the most famous available in France, and is most certainly one of the rarest. The history of the Hospices de Beaune dates back to 1443! The namesake of this luxurious Marc is a hospital founded to care for the sick and wounded after the 100 Year War between the English and French. It has remained an active hospital throughout five centuries, modernized over the years, with treasures bequeathed and land donated to keep the facility solvent. Today the Hospices owns some 57 hectares of Grand Crus and Premier Crus in Côte de Beaune. Every year, on the occasion of the third Sunday of November, wine lots from their premium vineyards are sold by auction. The proceeds go to the hospital, to the restoration of the historical building and to the operation of the winery.

2005 was a very special event, celebrating the 145th auction. In addition to the Sunday sale of the wines of the year, the Hospices offered some limited bottles from their very special and impressive private collection. An exclusive marc along and a bottle of fine de Bourgogne sold for \$2500 and \$2300, respectively. Anchor Distilling Company is proud to offer the 1993 Marc des Hospices treasure to you.



4 Stars * SPIRIT JOURNAL

"Now, this is marc!"

Marc des Hospices de Beaune is carefully aged in oak, and is unique in its origin. The rich bouquet, seductive full-bodied palate and smooth, long finish makes this offering a prestigious treasure indeed. 45% alc/vol.

"Its nose is redolent of rum raisin and sweet brown bread, while the palate combines these flavors with lemon, honey, and tea. The finish has a touch of tar, brine, and a sprinkling of white pepper."

Robb Report Holiday Guide

In the Great Tradition of Burgundy Liqueurs

DOMAINE SATHENAY LIQUEUR

The award-winning fruit liqueurs from the Sathenay Domaine are using traditional recipes of maceration and from only the finest fruit varieties. Each have an impressive concentration of flavor and bouquet, and are sure to satisfy the tastes of all spirits lovers, from tenured bar professionals, to the more practical palates.



Marc & Fruit Liqueur

SATHENAY CRÈME DE CASSIS

Gold Medal 🏆

* International Spirit Competition *

Sathenay has become synonymous with Blackcurrant Grand Crème, in the great tradition of Burgundy liqueurs. Studies of the property, its exposure and micro-climate confirm that the soil at Domaine de Sathenay is perfectly suited to the production of an exceptional blackcurrant water. Only the most aromatic and noble variety of blackcurrant is used to produce the Sathenay cassis. The fruit—"Black of Burgundy"—grow high on the grounds, and benefit from the exceptional sun exposure and optimum soil conditions. The production of the liqueur is carried out with reverence for long-standing traditions. Harvest of the fruit begins the first days of July, and for optimal maturity, is completed in 8 days. The blackcurrant bays are led to the fermenting room, where slow maceration takes place before they pass through pneumatic press. The virgin juice and only the first press are used for the development of the cream, guaranteeing a sublime concentration of the flavors as well as pure freshness of

this blackcurrant dream, which is made up exclusively of fruit, alcohol and sugar. From harvest through production, this is a truly a signature cassis from Domaine de Sathenay. Soft and round and beautifully balanced, this cassis evokes the sublime richness of the black fruit. 19% alc/vol.

SATHENAY CRÈME DE FRAMBOISE

Like raspberries in a bottle, this fine liqueur is delicate and well balanced. A sure-fire pleaser for fruit liqueur fans! 16% alc/vol.

SATHENAY CRÈME DE MÛRE

A perfect marriage of fresh plum and alcohol. The concentration of flavor makes it easy to enjoy on the rocks, and a perfect addition to your favorite cocktail recipe. 16% alc/vol.

SATHENAY CRÈME DE PÊCHE DE VIGNE

This is a wonderful selection for a natural, peach liqueur. The bouquet is rich, and the taste is lively, full of fruit and very refreshing. 16% alc/vol.

99 points * Nick's Wine Online

"This is a superb liqueur."

"Summer is the time to experience a plate of ripe peaches, nectarines and apricots—together with a glass of Pêche de Vigne."

Perfect served with ice cream, sorbet, fruit salad or cake, not to mention ideal in the traditional Chanoine Kir aperitif by adding of still or sparkling white wine.

Hospices de Beaune & Sathenay