



EXPLORE

Liqueur

BIBENDUM

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INTRODUCTION TO *Liqueur*

What is liqueur?

Not to be confused with the American 'liquor', which might be any type of spirit, a liqueur is an alcoholic beverage made by adding sugar, flavouring and often colouring to distilled alcohol of agricultural origin (mostly neutral alcohol, but sometimes fruit brandy, cognac or whisk(e)y is used). The flavouring can be introduced by adding syrups, wine, aroma essences and/or juices to the alcohol, but quality liqueurs usually use maceration. Different types of liqueurs have different sets of rules regarding sugar content, ABV, base spirit and flavouring method.



Where does it come from?

Although it is now being made all over the world, the spiritual home of liqueur is Europe, with France, Italy and the Netherlands having the longest tradition of liqueur production.

Legal definition (EU):

- A liqueur has to have a minimum strength of 15% ABV
- The minimum sugar content is 100g per litre (although for certain types, other minimums can apply, for example for gentian it's 80g, for egg liqueurs it's 150g, for 'cremes de...' it's 250g and for creme de cassis it's 400g)
- It has to be based on ethyl alcohol of agricultural origin (cherry liqueur is special as it has to be made with alcohol made from cherries)
- Flavouring has to be of agricultural origin and can be natural or naturally synthesized (with the exception of berry, cherry, citrus fruit, pineapple and plant liqueurs, like mint, for which the latter is not allowed)
- Colourings are permitted
- Aging is not required
- For historical reasons, the use of the word 'brandy' for liqueurs like apricot brandy is permitted, even if the base spirit is not a brandy by EU rules

Ingredients

Base spirit

The base spirit in most cases will be neutral alcohol made from grain, fruit or molasses. Some producers prefer to use whisk(e)y, brandy, rum, fruit spirit or rice spirit instead.

Sugar

95% of all liqueurs are sweetened with refined white sugar. Other sweeteners might be honey, glucose or rock sugar.

Flavouring

Fruits, herbs, spices, tree bark, roots, flowers and seeds can all be used to flavour liqueurs. They can be fresh, dried or already concentrated in essences and syrups; natural or naturally synthesized; alone or in combination with others.

Colouring

Traditionally, saffron, turmeric, spinach or cochineal were used to achieve the desired colour, but nowadays a lot of artificial food dyes are used.

How liqueurs are made

Production

When it comes to production and ingredients, most producers are very tight-lipped, so it isn't surprising that some recipes have remained company secrets for a couple of centuries.

What we do know is, that the methods of liqueur production fall into five categories, maceration, infusion, percolation, distillation and cold compounding. Ingredients react differently to each of these methods, so often a variety of processes will be used, and the results combined later.

In all five cases the ingredients used are: a base spirit, flavouring agents e.g. fruits, herbs, nuts, spices, cream, eggs or flowers (or essences of those), sugar (or in rare cases an alternative sweetener) and in most cases colouring. Water is also needed for dilution.

After combining the flavouring agents with the base spirit, the additional elements of sugar, water and in most cases colouring are added. The resulting liquid will usually be left to settle for a short period of time before being bottled. Some traditional liqueurs undergo oak ageing before bottling.

Maceration

(think chilli oil)

Maceration means that the flavouring ingredients are steeped into (usually cold) spirit. It can take a very long time to extract the flavours, but it might be the only way to preserve certain aromas and colour. Ingredients containing chlorophyll, like fresh green herbs, are usually macerated cold to keep them from turning a grey-brownish green.

Infusion

(think tea bag)

Dried flavouring agents usually give more flavour when they are steeped into a heated spirit. This is called infusion. Infusion is quicker and extracts more flavour than maceration, but with certain ingredients it might also extract unwanted flavours, like bitterness.

Percolation

(think filter coffee)

This technique involves passing the spirit through the flavouring ingredient. The spirit can be heated or cold, can trickle though in liquid form, or rise up through the flavouring ingredient as steam. Percolation in steam form is often used with very delicate ingredients, like flowers. It requires more elaborate equipment and is usually done in big batches.

Distillation

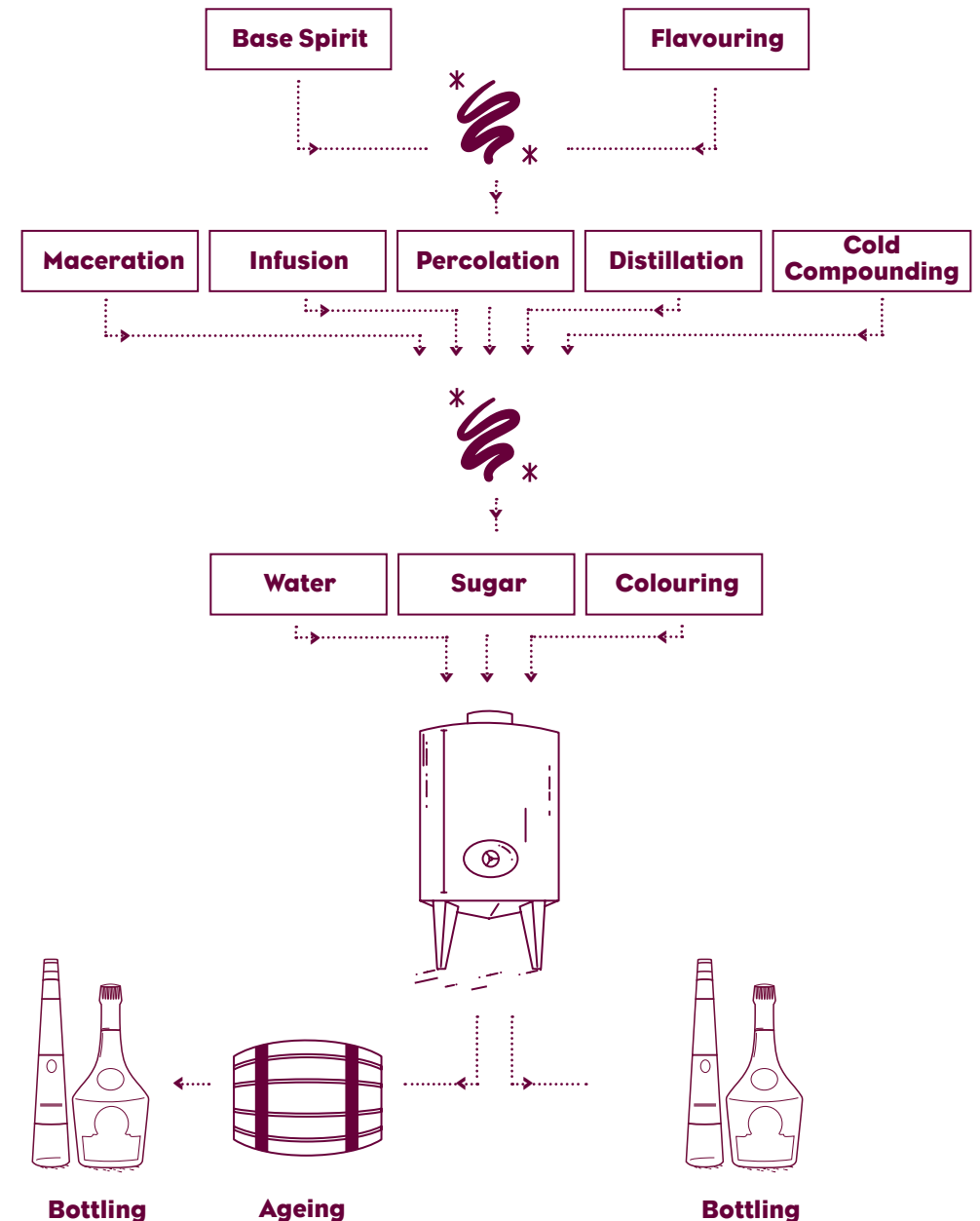
(think gin)

Sometimes the spirit and the macerating flavourings are redistilled. This method can be used alone or in addition to any of the above. It can be done once or several times to concentrate the flavour further. After distillation, the liquid is completely stripped of colour and any sugar the flavouring ingredient might have added.

Cold compounding

(think Ribena squash)

To produce liqueurs at lower cost, flavour essences, syrups or concentrate might just be added to the base spirit. This is called cold compounding.



Types of liqueur

Apart from being sweet and spirit based, we can probably all agree that Campari, Batida de Coco and creme de peche have very little in common. So it shouldn't come as a surprise that the massive and diverse universe of liqueurs can be divided in sub categories.

Herbal, spice and bitter liqueurs

This is by far the oldest category with some of the most famous brands. It stems from the days when herbs and spices were added to alcohol for medicinal purposes. They are also traditionally the strongest, with up to 50% ABV and more. The category can be subdivided into herbal liqueurs (like chartreuse), seed-based liqueurs (like kummel), amari (like Averna) and bitter aperitifs (like Campari); the final of which is generally weaker in alcohol and richer in colouring. The ingredients and production methods of these liqueurs, especially the older, traditional brands, are often a closely guarded secret.

Fruit liqueurs

Some of you might still remember a time when the quality of a cocktail bar would be measured by the number of colourful fruit liqueurs on the back bar. Although most of those concoctions have largely disappeared (or at least been banished to shelves below the bar), some traditional essentials remain. Again, fruit liqueurs can be subdivided into berry liqueurs (like Chambord), citrus liqueurs (like Cointreau or limoncello), stone fruit liqueurs (like Cherry Heering, apricot brandy or peach schnapps), tropical liqueurs (like Passoa or Pisang Ambong) and others. Fruit liqueurs can be made by maceration, percolation or infusion, although aromas, juice or pulp can also be compounded. Some are based on a spirit made from the fermented fruit, whereas others might just have some fruit eau de vie added. With stone fruit, the kernel can be added during the extraction process, which results in marzipan-like aromas.

Emulsion liqueurs

Although no longer that popular in high-end cocktail bars, these little treats still crop up in people's personal collections. Usually made with eggs, chocolate, cream, milk, or other dairy products, these liquid desserts have recently acquired some vegan siblings as well. Prominent examples are Advocaat, Bailey's, Sheridan's and Amarula.

Spirit-led liqueurs

Some liqueurs are proud of their spiritual heritage and let the base spirit take a lead role. Traditionally, these liqueurs were mostly made from either whisk(e)y or cognac, although some tequila and rum liqueurs can also be found. These liqueurs might also fit into one or more of the other categories, depending on the flavouring agent. Famous examples are Drambuie, Grand Marnier, Patron X.O. Coffee and Koko Kanu.

Cremes

Not to be mistaken for cream liqueurs, 'cremes de...' have nothing to do with cream, but are highly sweetened, concentrated liqueurs. The most common are fruit cremes, but creme de cacao, creme de menthe or creme de violette also belong in the arsenal of every well-stocked, classic cocktail bar. Unlike other liqueurs, a 'creme de...' has to contain at least 250g sugar per litre, with the exception of creme de cassis, where the minimum is 400g.

The history of liqueurs

Who invented it?

The invention of liqueurs is traditionally attributed to European monks at some point in the late middle ages. But, as with most things alcoholic, it might be better to look to China. Or the Egyptians. Or the Mesopotamians. Or maybe even the Greeks! We know that all of them knew how to distil alcohol at least a few centuries before Jesus was around. We also know that they were quite crafty at producing alcohol and medicines. So although no one has found a recipe for King Xuan of Zhou's favourite sweet tippie, it's likely that sweetened, distilled alcohol mixed with herbs, fruits or flowers was around at least 2000 years before those monks gave it a go.

From medicine to mainstream

Wherever it originated, the purpose of steeping botanicals into alcohol was initially medicinal, with the act of sweetening only necessary to offset bite and bitterness. After liqueurs arrived in Europe, it didn't take long for people to realise that healing herbs were not the only (nor indeed the tastiest) thing you could use to flavour alcohol.

In the 1500s, drinking liqueur was very much en vogue in the royal households of France and Italy, but it was Lucas Bols who built the world's first commercial liqueur factory in Amsterdam in 1575. His first flagship product was a caraway-flavoured kummel, which was supposed to help with digestion after a heavy meal. At that time, Amsterdam was the international centre of the spice trade and a budding hub of genever production. Sweet and bitter oranges were imported here from the Island of Curacao (which would later become a Dutch colony) and inspired the creation of Curacao liqueur.

Sugar was still expensive in those days, making liqueur a luxury that only the richest could afford. It was only during the colonial period, when sugar was more affordable, that liqueur became more accessible to the general public.

The 'liquoristes' created ever more fashionable concoctions and, alongside the famous monastery liqueurs like Chartreuse and Benedictine, commercial producers like De Kuyper in the Netherlands, Cointreau, Marnier and Picon in France, and Gaspere Campari in Italy opened up shop. With the invention of the continuous still in the mid-1800s, alcohol production became much easier and cheaper, which opened an even wider market to the liqueur industry.

Mixing it up

Only 50 years later, America outlawed the sale of alcohol and drove its bartenders to the shores of Europe, where they found a myriad of sweetness and flavours. During those years before the second world war, milestone cocktails like the Alexander, the Grasshopper, the Sidecar and the Boulevardier were born and helped boost liqueur's popularity still further.

Fast forward a few more decades and Tiki, with its big, colourful fruit punches and exotic flavours, was all the craze. Increasingly exotic liqueurs appeared on the market, peaking with the 'disco drink' era of the late 20th century, bringing us such gems as the Junebug, which combines melon, coconut and banana liqueur.

Fortunately, with the renaissance of classic cocktails, those drinks have disappeared from menus. And at long last, bartenders are dusting off the Chartreuse and Picon bottles on their back bars.

Christina's favourite liqueur drinks

I hate it when marketing people tell you how to serve their product, usually giving you specs that make horrible drinks, but use lots of their booze... So instead, I would like to introduce you to some very dear friends of mine, the way I make them. I hope you will love them as much as I do and make them your own – the way you see fit.

Naked and Famous

Created in 2011 by Joaquin Simo, while he was still at Death & Co, this illicit love child of the Last Word and Sam Ross's Paper Plane packs a serious punch!

Ingredients

20ml	Mezcal
20ml	Aperol
20ml	Chartreuse Jaune
20ml	Fresh Lime

Serve

Served Up

Alabazam

My first thought when I saw the ticket asking for an Alabazam was: "What *insert curse word here* ordered that? Can't they just order a Sidecar like normal people?" Man, was I wrong. I found the original recipe online (created in the 1870s by Leo Engel at London's Criterion Hotel), and this Angostura-heavy concoction blew my mind with its richness, spice and complexity. And yes, you read that right. It is indeed 5ml of Angostura.

Ingredients

50ml	Cognac
15ml	Orange Liqueur
15ml	Lemon juice
5ml	Simple Syrup
5ml	Angostura Bitters

Serve

Served up with an orange twist

Red Hook

Another one of those fabulous early 2000s Brooklyn concoctions, the Red Hook was created by Milk & Honey alumnus Enzo Errico in 2003. This is my slightly drier take on it (the original asks for equal parts of vermouth and liqueur).

Ingredients

60ml	Straight Rye Whiskey (or high rye bourbon)
15ml	Punt e Mes
7ml	Maraschino
2 dashes	Angostura Bitters

Serve

Served up with a cherry

Back Stop

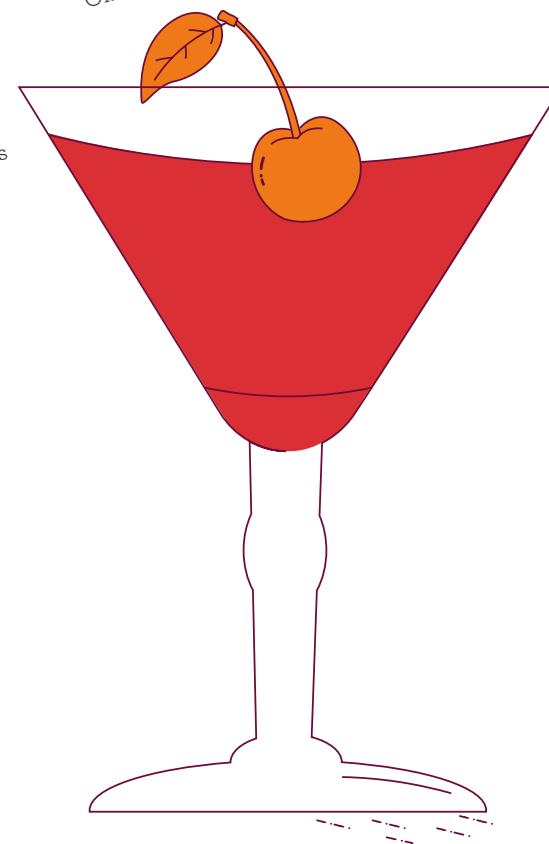
Nope, this drink was not created in the UK in the last year... but in New York in 2017 by Dan Greenbaum at Diamond Reef, a bar opened by the masterminds behind Attaboy. Amargo Vallet is Dan's amaro of choice here, but if you have trouble finding it, try using a 50:50 blend of Amer Picon and Bold.

Ingredients

50ml	Bourbon
15ml	Coffee Liqueur
15ml	Amargo Vallet
1 dash	Orange Bitters

Serve

On the rocks with an orange twist



PRODUCERS & products

BACARDI MARTINI LTD.

ORIGIN

Santiago de Cuba, Cuba

ESTABLISHED

1862

Bacardi is a family-owned spirits company now run by the seventh generation of the same family. In 1862, Don Facundo Bacardi Masso a small distillery and revolutionised rum making. After careful and systematic experimentation with a variety of ingredients, ageing and blends, he created a new, smooth, light-bodied spirit. The company now has a portfolio of more than 200 brands

Benedictine

Base spirit: Brandy and neutral spirit

Flavouring: A blend of 27 herbs and spices, the main three being angelica, hyssop and lemon balm

Light herbal notes on the nose, with sweet honey following. Light on the palate, with a soft texture and hints of herbs and spice. Fresh bursts are followed by warmth, which creates a lingering finish.

ABV: 40%



Producer and product information provided by suppliers.

Martini Bitters

Base spirit: Pure neutral alcohol

Flavouring: Saffron, angostura and calumba

The rich taste comes from its hand-selected, 100% natural ingredients. Sweet orange peels, delicate rose and herbal mixtures are fused with a blend of calumba roots, angostura barks and saffron



ABV: 28.5%

BRIOTTET

ORIGIN

Dijon, France

ESTABLISHED

1836

This family-run business began as a wine trader which started producing creme de cassis – the product which led to their world-renowned reputation. Still based at the original Dijon site, the business is now run by sixth generation Claire and Vincent Briottet. Fruit and flavour have always been at the core of their production processes which could be cold maceration or hot infusion.

Curacao Triple Sec

Base spirit: Neutral grain spirit

Flavouring: Distilled Seville orange zest

Sugar: 100g / litre

Bitter sweet triple sec with a rich, intense flavour. Candied orange peel with a hit of spice and a smack of citrus. Tangy, luscious finish



ABV: 25%

Marasquin

Base spirit: Neutral grain spirit

Flavouring: Distilled bitter cherry and marasca cherry (including stones)

Sugar: 100g / litre

Big, sweet (but not confectioned) Maraschino flavour with a long clean fruit finish.



ABV: 25%

CAMPARI

ORIGIN

Sesto San Giovanni,
Italy

ESTABLISHED

1860

In 1860, liquorist Gaspare Campari invented the striking red aperitif, which gives Gruppo Campari its name. Today it has a portfolio of over 50 premium and super premium brands and employs over 4,000 people.

Campari

Base spirit: Neutral spirit

Flavouring: Herbs and bitters

Aromas of orange peel combine with complex aromatic herbs. The palate is pleasantly bittersweet, with intense hints of orange balanced with unique characteristics of herbs and roots notes. The texture is velvety and rounded.



ABV: 24.7%

Aperol

Base spirit: Neutral spirit

Flavouring: Bitter and aromatic plants

The nose contains aromas of orange peel, hints of herbs and roots, sweetened by a touch of vanilla. The taste includes intense orange on the surface, with bittersweet notes of wood. Delicately salty. The aftertaste is pleasantly bittersweet with hints of herbs.



ABV: 11%

Grand Marnier Cordon Rouge

Base spirit: Cognac

Flavouring: Cognac and naturally bitter bigaradia oranges

Attractive orange notes with nuances of candied zests combined with vanilla flavours from the cognac. On the palate, full flavours of bitter orange are balanced by cognac notes of hazelnuts and toffee. The finish is long and harmonious.



ABV: 40%

COINTREAU

ORIGIN

Angers, France

ESTABLISHED

1875

Cointreau was created by Edouard Cointreau in 1875, when the flavour of orange was a rare and expensive commodity. He travelled the world and continuously experimented with recipes and distillation processes until he created the perfect blend. The clear liqueur was born out of his inspired idea to combine sweet and bitter orange peels.

Cointreau l'Unique

Base spirit: Neutral alcohol

Flavouring: Sweet and bitter orange peel

A unique taste of zesty bitter orange combined with freshness of lemon and vegetal notes, followed by fruity, rounded, soft notes of sweet oranges.



ABV: 40%

CHARTREUSE

ORIGIN

Grenoble, France

ESTABLISHED

1605

The oldest liqueur in the world, created in 1605, Chartreuse comes from a monastery in the mountains near Grenoble. Only two Chartreuse monks know the identity of the 130 plants, how to blend them and how to distil them into this world-famous liqueur. They are also the only ones who know which plants they must macerate to produce the natural green and yellow colours. And they alone supervise the slow ageing in oak casks.

Green Chartreuse

Base spirit: Sugar beet

Flavouring: Only two Chartreuse monks know the identity of the 130 plants that go into Chartreuse.

Vibrant and prickly, displaying cedar, coriander, cardamom, aniseed, jasmine, rosemary, sage, basil and other botanicals.



ABV: 55%

Yellow Chartreuse`

Base spirit: Eau de vie

Flavouring: Only two Chartreuse monks know the identity of the 130 plants that go into Chartreuse.

Minty, citric and exotically spiced with a subtle honey-like sweetness. This is a lighter, sweeter and more approachable version of the classic green elixir.



ABV: 43%

Triple Sec

Base spirit: Neutral alcohol

Flavouring: Dried sweet and bitter orange peel

Sugar: 280g / litre

Orange blossom and bitter orange zest with preserved oranges, cooked lemons and notes of bergamot and lavender.



ABV: 40%

COMBIER

ORIGIN

Saumur, France

ESTABLISHED

1834

Local confectioners by trade, Jean-Baptiste Combiar and his wife operated straight out of their very own kitchen. Together, they shared a dream of inventing something new. After countless years of practice, failure and discovery, Jean-Baptiste's quest ended in 1834 with the perfect concoction. Sun-dried orange peels from the West Indies, local spices from the south of France, alcohol from France's northwest, and secret ingredients from the Loire Valley – a formula that became the world's first triple sec.

FRATELLI BRANCA

ORIGIN

Milan

ESTABLISHED

1860

Ugo Borghetti first served this liqueur to customers at his 'Cafe Sport', near Ancona railway station, to celebrate the opening of the railway line between Pescara and Ancona. Fratelli Branca purchased the company and continued producing this fine coffee liqueur.

Borghetti Caffè Liqueur

Base spirit: Neutral

Flavouring: Coffee beans

Extremely smooth flavour with strong, dark-roasted coffee notes. Smoky with a hint of mocha. From a blend of arabica and robusta coffee beans.



ABV: 25%

GALLIANO

ORIGIN

Livorno, Italy

ESTABLISHED

1896

Named after Giuseppe Galliano, an Italian hero, the legendary Galliano brand was America's favourite liqueur in the 1970s and synonymous with the Harvey Wallbanger. Bold flavours from 30 different herbs, spices, roots, barks and flower seeds are blended in a secret recipe and infused with separately pressed vanilla. The brand is known for its iconic romanesque bottle.

Galliano L'Autentico

Flavouring: Vanilla, star anise, juniper, lavender, peppermint, cardamom

Sugar: 250g/ litre

Rounded with a powerful aromatic top note that softens to a deep, mellow complexity.



ABV: 42.3%

Galliano Ristretto

Base spirit: Neutral grain

Flavouring: Kenyan robusta, Indian robusta, Brazilian arabica, Columbian arabica coffee beans

The only espresso liqueur to use a mix of beans: strong, bitter Robusta and creamy, chocolatey. Confident, oily, roasted flavour with balanced richness and freshness.



ABV: 30%

KAHLUA

ORIGIN

Mexico

ESTABLISHED

1936

The story of Kahlua began when four friends decided to do something new. One had a great idea, two of them had access to rich and tasteful Arabica coffee, the fourth was a chemist who turned the idea into reality. Kahlua is crafted from the finest ingredients that grow side by side in rural Veracruz, Mexico. The word 'kahlua' has ties to ancient Arabic languages and is said to be slang for coffee.

Kahlua

Base spirit: Rum

Flavouring: Arabica coffee, vanilla

Sugar: 390g / litre

Deep brown in colour, Kahlua offers enticing scents of bittersweet coffee bean and roasted chestnut with multi-layered flavours of black coffee and sweet butter.



ABV: 20%

LAZZARONI

ORIGIN

Saronno, Italy

ESTABLISHED

1900

Paolo Lazzaroni & Figli originally made biscuits. They even made an innovative 'liquid amaretto', which was a liquid version of the famous Italian hard biscuit, made from apricot kernels. Eventually they sold off the biscuit-making arm of the business and focussed on the production of liqueurs, including the original 'amaretto' and others such as sambuca and maraschino.

Maraschino

Base spirit: Neutral grain

Flavouring: Marasca cherries

A clear, relatively dry liqueur made from the infusion of marasca cherries and their crushed stones, which gives the liquid a slight bitter almond flavour.



ABV: 25%

LONDINIO

ORIGIN

London

ESTABLISHED

2018

Jake Coventry originally made his liqueurs for 'Cocktails' where he was working. They received such great feedback, that he decided to set up on his own. And Londinio was born. Both liqueurs (Aperitivo and Amaro) are made in small batches with a maximum production of 120 bottle a time. They are both made by a cold infusion method with natural ingredients before blending with water and sugar.

Aperitivo

Base spirit: Neutral grain

Flavouring: Gentian, fresh orange and grapefruit peel, rhubarb, hibiscus and fresh strawberry

Sugar: 278g / litre

A refreshing bitter liqueur using fresh citrus peels and strawberries. Best served as a spritz with sparkling wine and soda.



ABV: 16.7%

LUXARDO

ORIGIN

Padua, Italy

ESTABLISHED

1821

Luxardo was founded by Girolamo Luxardo and his wife Maria. They started making Rosolio Maraschino, a local liqueur made using the cherries native to the area. As the company grew they began producing a selection of the most iconic Italian liqueurs. The company is still 100% family owned with the 7th generation having just joined the company.

Luxardo Maraschino

Base spirit: Sugar beet

Flavouring: Luxardo marasca cherries (including the stones, leaves, smaller branches and stems)

Sugar: 250g / litre

Luxardo maraschino has a complex array of flavours. Stone fruit combined with fresh pine, vegetal and herbaceous notes are capped off with subtle flavours of almond and floral notes of violet.



ABV: 32%

Luxardo Bitter Bianco

Base spirit: Sugar beet

Flavouring: Gentian, orange, roman absinthe, chincona, rhubarb, cassia, elderflower

Sugar: 250g/ litre

Bittersweet with gentian earthiness, sweet and bitter orange, hints of spice, white chocolate and a lemon zest finish.



ABV: 30%

Luxardo Aperitivo

Base spirit: Sugar beet

Flavouring: Rhubarb, orange, gentian, quinine

Sugar: 250g/ litre

A strong bouquet of bitter orange on the palate, enhanced with subtle spice and dried rhubarb.



ABV: 11%

MARASKA DISTILLERY

ORIGIN

Zadar, Croatia

ESTABLISHED

1768

Maraska uses the original 16th century recipe for Maraschino, devised by the pharmacists of a Dominican monastery and later re-discovered by Francesco Drioli. After the destruction of Zadar during World War II, Maraska re-established the liqueur's reputation, reviving the region's most famous creation.

Maraska Maraschino Liqueur

Base spirit: Neutral grain spirit and marasca cherry distillate

Flavouring: Dalmatian marasca cherry (leaf, stem and fruit)

Nicely balanced, with brandy-like aromatics and lots of floral notes on the nose, held up by sweet cherries. On the palate, the cherries are clear and sweet, but not overpowering. Floral elements are also apparent on the palate, adding a spicy distinctness and complexity to the mix.



ABV: 32%

MERLET

ORIGIN

Cognac, France

ESTABLISHED

1850

Originally focused on just cognac, Merlet decided to diversify in the 1970s amid tough economic conditions. Gilles Merlet tried planting some blackcurrant bushes and the first creme de cassis was produced. A range of fruit liqueurs would then follow and have been traded under the Merlet brand ever since.

Triple Sec

Base spirit: Sugar beet

Flavouring: Three varieties of citrus: bitter orange, blood orange and lemon

Sugar: 160g/litre

Bright orange zest and pepper aromas followed by a rich body with soft, fruity notes. Orange and custard on the finish.



ABV: 40%

MR BLACK

ORIGIN

Australia

ESTABLISHED

2013

The story of Mr Black starts with a chance meeting between Philip Moore, one of Australia's foremost distillers, and Tom Baker, coffee-nerd and designer. From humble beginnings, Mr Black Cold Brew Coffee Liqueur has become the cocktail coffee of choice for many of the world's best bars, restaurants and retailers.

Cold Brew Coffee Liqueur

Base spirit: Australian wheat spirit

Flavouring: Coffee

An overwhelming aroma of fresh espresso is accompanied by a bitter yet balanced body and notes of chocolate and caramel. Toffee and marmalade notes on the finish.



ABV: 25%

THE PATRON SPIRITS COMPANY

ORIGIN

Jalisco, Mexico

ESTABLISHED

1989

Patron was the brainchild of two entrepreneurs, John Paul DeJoria and Martin Crowley, whose love of tequila led them to the highlands of Jalisco, Mexico. There they found tequila industry veteran Francisco Alcaraz and asked him to produce high quality, 100 percent agave tequila. Francisco's handcrafted method for Patron involves a centuries-old technique called the 'tahona' process, where agave fibres are slowly crushed by a large volcanic stone wheel and then the agave juice is fermented and distilled with the agave fibre.

Patron XO Cafe

Base spirit: Tequila

Flavouring: Natural coffee essence

Patron XO Cafe has distinct flavours of rich, dark, freshly-roasted coffee with hints of vanilla, coffee, chocolate and light tequila.



ABV: 35%

PIERRE FERRAND

ORIGIN

Cognac, France

ESTABLISHED

1989

Pierre Ferrand is known for producing rich and complex Cognac in the heart of the Grande Champagne region of Cognac. Their dry curacao uses Cognac as a base, flavoured with Lahara oranges, nuts and spices in three separate infusions. The resulting liqueur is deep, intense and warming.

Dry Curacao

Base spirit: Brandy

Flavouring: Lahara oranges

Sugar: 180g / litre

Aromas of orange blossom with candied orange zest, as well as toasted wood notes reminiscent of aged Cognac.



ABV: 40%

TOSOLINI

ORIGIN

Friuli, Italy

Named after founder Giuseppe Tosolini (nicknamed Bepi), Tosolini built its reputation on making artisan grappa, but started making liqueurs in the early 2000s, starting with saliza amaretto, fragola wild strawberry, limoncello and blueberry liqueur. Today it's still run as a family business, with Bepi's sons involved with distillation and his daughter Lisa driving innovation, sales and marketing.

Premium Espresso Coffee Liqueur

Base spirit: Grape spirit

Flavouring: Toasted Arabica coffee beans

Sugar: 200g / litre

An initial hit of sweetness is followed by flavours of warm, heavily roasted espresso. Rich, bitter dark chocolate underplays the lingering espresso flavour, finishing on a hint of mocha and vanilla.



ABV: 28%

Notes



BIBENDUM

Bibendum 109a Regents Park Road, London NW1 8UR
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