



Quality without compromise

- ◆ Only the best fruits from the best terroirs
- ◆ Modern technology that allows to capture the essence of the fruit
- ◆ Large palette of fine and natural aromas
- ◆ Each product is unique with its own character
- ◆ No use of artificial aromas, conservatives or additives
- ◆ Ecological and qualitative packaging



Distillerie de BIERCÉE

How to drink it

- ◆ Neat at -20°C
- ◆ In a cocktail
- ◆ For dessert : ice creams, sorbets, cakes

Tasting notes

- ◆ Very delicate lemon on the nose
- ◆ very fresh attack
- ◆ Perfect maturity balanced with a slight zestiness

Liqueur

40%vol.

Eau de Villée

The Original Premium Lemon Liqueur ...

Eau de Villée is a premium quality lemon liqueur. It is named after a small stream that runs behind the Biercée Distillery. It is the subtle result of blending different distillates made from whole lemons from Murcia with four other fresh fruit brandies, all fermented or macerated by our master distillers. More than 10 kg of fresh fruit are required to make one bottle of Eau de Villée.



Package Unit	UPC Code	Configuration
750 ml Bottle	5425024400981	6/750/60/Pallet

Authentic Beverage Management . Austin, TX .
abmimports.com or (512) 445-2337

Cocktail

Eau de Villée

Corpse Reviver nr°7



Ingredients:

- ◆ 20 ml Eau de Villée
- ◆ 20 ml Gin
- ◆ 20 ml Lillet Blanc Vermouth
- ◆ 20 ml Fresh lemon juice
- ◆ Herb Liqueur (or Absinth)

How to make:

Shake all and fine strain in an Herb Liqueur (or Absinth) coated glass.

Garnish:

Lemon zest (discard after use)

Glassware

Vintage Coupe

Vil-lady

Ingredients:

- ◆ 30 ml Eau de Villée
- ◆ 30 ml Gin
- ◆ 15 ml Fresh lemon juice
- ◆ 10 ml Eggwhite

How to make:

Shake and fine strain in chilled glass.

Garnish:

Lemon twist

Glassware

Martini / Vintage coupette



Cocktail

Eau de Villée

How to make:

Stir all ingredients with ice in the glass.

Garnish:

A Lemon wedge / celery stick

Glassware

Long Drink or Vintage Mug

Ingredients:

- ◆ 50 ml Eau de Villée
- ◆ 150 ml Tomatojuice (or V8-juice)
- ◆ 1 pinch Selery Salt / Horseradish / Black Pepper
- ◆ 1 sp Worcherstershire sauce
- ◆ 1 sp (Smoked Chipotle) Tabasco sauce
- ◆ 1 sp (Smokey) BBQ-spices




B^{BQ} Mary



B^e Cosmopolitan

Ingredients:

- ◆ 45 ml Eau de Villée
- ◆ 25 ml Cranberryjuice
- ◆ 10 ml Fresh lime juice
- ◆ 1 Raspberry
- ◆ 10 ml Eggwhite (optional)

 How to make:
Shake with ice.
Fine Strain

Garnish:

Flaming Orange zest

 Glassware
Martini

Twisted Sidecar

Ingredients:

- ◆ 30 ml Eau de Villée
- ◆ 30 ml Cognac
- ◆ 30 ml Fresh Lemon juice

How to make:

Shake with ice and fine strain into a sugarcoated glass..

Garnish:

Lemontwist

Glassware

Martini / Vintage Coupette.



How to drink it

- ◆ Chilled, straight from the fridge
- ◆ Neat, as an aperitif or digestif
- ◆ In a cocktail

Tasting notes

- ◆ Lively nose of fresh cherry
- ◆ Slightly sweet attack of cherry juice
- ◆ Velvety

Liqueur
20%vol.

GRIOTTE

The cherry from the North ...

Red and sweet like a cherry, this light liqueur is made from Morello cherries.



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Singapore Sling



Blood and Sand

Ingredients:

- ◆ 20 ml Griotte
- ◆ 30 ml Blended Whisky
- ◆ 20 ml Red Vermouth
- ◆ 30 ml Fresh orange juice

 **How to make:**
Shake with ice and strain..

Garnish:

Orange zest

 **Glassware**
Martini



Ingredients:

- ◆ 20 ml Griotte
- ◆ 10 ml Eau de Villée
- ◆ 40 ml Gin
- ◆ 10 ml Benedictine
- ◆ 75 ml Pineapplejuice
- ◆ 10 ml Limejuice
- ◆ 15 ml Grenadine
- ◆ Bitters

 **How to make:**
Shake and fine strain in
chilled glass.

Garnish:

Lemon twist

Glassware

Martini / Vintage coupette

Cocktail GRIOTTE

Kir

Ingredients:

- ♦ 20 ml Griotte
- ♦ Dry White Wine (or Champagne)

How to make:

Pour Griotte in the glass, then slowly top up with the wine (or Champagne.).

Garnish:

A cocktailcherry soaked in Griotte.

Glassware

Elegant white wine glass / Champagneflute.



Griotte Sour

Ingredients:

- ♦ 50 ml Griotte
- ♦ 30 ml Fresh lemon juice
- ♦ 20 ml Eggwhite

How to make:

Shake with ice and strain in ice filled glass.

Garnish:

Cocktail cherry soaked in Griotte.

Glassware

Tumbler



How to drink it

- ◆ On the rocks
- ◆ After a meal, neat, chilled
- ◆ To accompany desserts and ice creams

Tasting notes

- ◆ Roasted nose
- ◆ Mellow dark chocolate attack
- ◆ Exceptionally long-lasting finish

Liqueur

17%vol.

with pure Belgian Chocolate



Noir d'Ivoire

The smoothness of Belgian chocolate, the power of cocoa ...

Noir d'Ivoire expresses the original characteristics and particularities of true Belgian chocolate. With no cream added, Noir d'Ivoire is the result of the distillation of two types of cocoa bean, one natural and the other roasted, both from the Ivory Coast.



Package Unit	UPC Code	Configuration
750 ml Bottle	5425024400387	6/750/60/Pallet

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Cocktail

Noir d'Ivoire

B for Alexander

Ingredients:

- ◆ 40 ml Noir d'ivoire
- ◆ 30 ml Cognac
- ◆ 30 ml Whole milk
- ◆ 1 vanillapod



How to make:

Cut the vanillapod in half and put the grains in the shaker. Add the rest and shake with ice. Fine strain in chilled glass.

Garnish:

Freshly grated nutmeg

Glassware

Martini / Vintage Coupette



Black Russian

Ingredients:

- ◆ 40 ml Noir d'ivoire
- ◆ 40 ml Vodka



How to make:

Build in glass.
Stir with ice.



Glassware

Old Fashioned / Tumbler



Raging Bull

Ingredients:

- ◆ 40 ml Noir d'ivoire
- ◆ 20 ml Amaretto
- ◆ 20 ml Jägermeister



How to make:

Top up with: (Hot) Milk foam



Glassware

Old Fashioned / Tumbler



How to drink it

- ◆ Serve chilled or on the rocks
- ◆ As a digestif at the end of a meal
- ◆ To accompany a chocolate dessert

Tasting notes

- ◆ Very subtle nose of bitter orange
- ◆ The freshness of oranges on the attack
- ◆ A dark chocolate finish

Liqueur
40%vol.



ORANGINE

The perfect combination of cocoa and orange ...

A subtle blend of orange liqueur and cocoa eau-de-vie elaborated by the Biercée Distillery, Orangine evokes the taste of candied oranges.



Package Unit	UPC Code	Configuration
750 ml Bottle	5425024401285	6/750/60/Pallet

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How to drink it

- ◆ Simply chilled but not on ice
- ◆ As a digestif at the end of a meal
- ◆ To share among gourmets

Tasting notes

- ◆ Pleasant nose of malted barley
- ◆ Gentle woody attack
- ◆ Clean juniper finish

Genever

35%vol.

PEKET DÈ HOUYEU

The recipe of our mining forefathers ...

Peket is the Walloon name for genever. Peket dè Houyeu is a pure grain genever (rye, malted barley, etc.). A short period in oak casks gives it its amber colour and its characteristic smoothness.



Package Unit	UPC Code	Configuration
750 ml Bottle	5425024402084	6/750/60/Pallet

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Cocktail

PEKET DÈ HOUYEU



PeketFizz



How to make:

Shake all, except the soda
and strain in an ice filled glass.
Top up with sodawater

Garnish:

Classic: Orange slice & cherry on stick
Modern: Lemonslice or limewedge



Glassware

Longdrink / Highball

Ingredients:

- ◆ 60 ml Peket dè Houyeu
- ◆ 30ml Fresh Lemon juice
- ◆ 2 Sp Powdered sugar
- ◆ 20 ml Fresh lemon juice
- ◆ Sodawater

Houyeu Collins



How to make:

Build all the ingredients, except
the soda, in a tall glass.
Stir quickly and top up with
a splash of sodawater..

Garnish:

A large orangepeel / Straws



Glassware

Long Drink / highball

Ingredients:

- ◆ 60 ml Peket dè Houyeu
- ◆ 30 ml Fresh Lemon juice
- ◆ 20 ml Sugar Syrup (1:1)
- ◆ Sodawater



Cocktail

PEKET DÈ HOUYEU

Belgian Frog

How to make:

Muddle the lavender with the sugar. Add the juice of ½ a Lemon and the Peket dè Houyeu. Shake with ice and fine strain in a ice-filled glass. Top up with tonicwater.

Garnish:

Lavendersprig / Stirrer / straws

Glassware

Longdrink / Highball



Ingredients:

- ◆ 50 ml Peket dè Houyeu
- ◆ ½ Fresh Lemon
- ◆ 1 sp Canesugar
- ◆ 1 tsp Fresh lavender flowers
- ◆ Tonic water



Sazerac



How to make:

Shake all ingredients, except the Herb Liqueur (or Absinth) with ice. Spray (or coat) the chilled glass with Absinth and strain the cocktail in the glass.

Garnish:

Twisted orange zest.

Glassware

Old Fashionend / Tumbler

Ingredients:

- ◆ 70 ml Peket dè Houyeu
- ◆ 1 sp Bitters
- ◆ 15 ml Sugar syrup (1:1)
- ◆ Herb Liqueur or Absinth

Horse's neck

Liégeois

Ingredients:

- ◆ 50 ml Peket dè Houyeu
- ◆ 1 barspoon Angostura Bitters
- ◆ Ginger Ale



How to make:

Build the Peket dè Houyeu and Angostura in an ice-filled glass. Top up with Ginger Ale.

Garnish:

The zest of 1 whole lemon. .



Glassware

Long Drink / Highbal