



BACK BAR PROJECT

Curator of Fine Spirits

MADE IN FRANCE



GIFFARD LIQUEURS

Loire Valley, France

Giffard liqueurs are made with tradition and quality, blending established processes like slow maceration, with cutting-edge methods, in order to achieve the uncompromised taste of

the whole, natural fruits, herbs, and spices. Since 1885, five generations of the Giffard family have worked hard to continuously provide the world with quality liqueurs and syrups.



GIFFARD NON-ALCOHOLIC LIQUEURS

Loire Valley, France

Giffard's newest innovation delivers the same robust, authentic flavors as their alcoholic counterparts, ensuring that our customers never have to compromise on taste when choosing a non-alcoholic option. Whether crafting cocktails,

mocktails, or simply enhancing your favorite beverages, Giffard Non-Alcoholic Liqueurs provide endless opportunities to get creative behind the bar for professionals and the at-home mixologist alike.



GIFFARD SYRUPS

Loire Valley, France

Giffard Syrups are created specifically to enhance cocktail creation. Each syrup delivers consistent, true-to-nature flavors that are the signature of the Giffard family, providing the flavor intensity that brings cocktails to life. *(All syrups are non-alcoholic).*



BIGALLET LIQUEURS

Virieu, France (Foothills of Alps)

The Bigallet Company was founded in 1872 by Felix Bigallet, and is located just east of Lyon in the foothills of the French Alps. The Bigallet distillery crafts traditional French recipes with a focus on herbal and bitter liqueurs and citrus. Bigallet's China-China Amer is beloved by bartenders for its bright, bittersweet orange notes, blended with a combination of herbs and spices.



COGNAC PARK

Cognac, France

Cognac Park is the premier brand from Distillerie Tessendier, master blenders Lilian and Jérôme Tessendier (4th generation) oversee production, distilling and blending Cognacs that express the terroir of four different growing regions: Grande Champagne, Petite Champagne, the Borderies, and Fins Bois. Each blend is created with purpose and vision, carefully balancing the nuances of the geography, climate, and aging conditions that are so important in cognac production.

JAMAICA RUM



WORTHY PARK

St. Catherine Parish, Jamaica

Established in 1670, Worthy Park is one of the oldest rum-producing estates on the island of Jamaica and is highly regarded within the rum category. Worthy Park is one of the few distilleries leading the charge toward creating rums free of added sugar and flavorings. Using a Forsyths copper pot still, this centuries-old estate is known for its exceptional caliber and as a shining example of traditional Jamaican Pot Still rum.



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MADE IN MEXICO



TEPACHE SAZÓN

San Pancho, Nayarit, Mexico

Tepache is a traditional Mexican effervescent drink with origins dating back to the Aztecs. There is no single recipe for tepache, but all tepaches should start with perfectly ripe fruit, botanical herbs or spices, and a small amount of piloncillo sugar. Styles and recipes for tepache change from region-to-region and will often be reinterpreted by using the local seasonal fruits and ingredients that are available in each community. Tepache Sazón is produced on the Pacific coast of Mexico in the town of San Pancho, surrounded by tropical fruit plantations like pineapple, mango, guava, lychee, melons, and passionfruit. Our pineapple fields are located only 30km from our tepacheria, which is the only production facility of its kind in the region.



ESTANCIA RAICILLA

La Estancia, Jalisco, Mexico

Estancia Raicilla is made in La Estancia de Landeros which has a long history of producing exceptional agave distillates. Agaves grow 1500 meters above sea level and are fermented in oak and clay vessels then distilled in traditional copper pot stills. Bottles are made from 100% recycled glass and every aspect of production is driven by sustainability.



SOTOL POR SIEMPRE

Chihuahua, Mexico

Sotol Por Siempre is a Mexican spirit produced from the sotol plant, in the rugged, northern highland desert of Chihuahua, Mexico, by the Jacquez family, who represent six generations of experience and tradition. Made using artisanal methods, very similar to mezcal.



ANGELISCO TEQUILA

Jalisco, Mexico

Angelisco is distilled in the highlands of Jalisco, by the Aceves family, who bring five generations of experience in agave cultivation. Made using 100% Blue Weber agave with absolutely no additives, Angelisco is an exceptional tequila for sipping or for cocktails.

CASA CORTÉS



AGAVE DE CORTÉS MEZCAL

Oaxaca, Mexico

The Cortés family is one of the oldest and most important mezcal families in Oaxaca. The Agave de Cortés brand honors the family's heritage and tradition. Now in their 6th generation, Casa Cortés has produced artisanal mezcal since 1840. Casa Cortés is proud to be one of the few mezcal companies that is 100% Oaxacan-owned.



NUESTRA SOLEDAD MEZCAL

Oaxaca, Mexico

Mezcal Nuestra Soledad celebrates the unique terroir and distillation traditions of six different villages within the Vallés Centralés region of Oaxaca. Each tiny distillery crafts a distinctive mezcal from 100% Espadín agave, using artisanal methods. 100% Oaxacan-owned, Nuestra Soledad showcases the villages of Santiago Matatlán, Ejutla, San Luis del Rio, San Baltazar Guelavila, Santa María Zoquitlán, and Lachigui.



EL JOLGORIO MEZCAL

Oaxaca, Mexico

The El Jolgorio range of mezcals consists of several limited mezcal bottlings, each made from rare, unique varieties of wild and semi-cultivated agave species. El Jolgorio is produced by a tight-knit group of family-owned distilleries throughout the rural Vallés Centralés (Central Valleys) region in Oaxaca. Each product name is denoted by mezcal variety, released consecutively in numbered editions, so the producer for consecutive bottlings will likely vary.