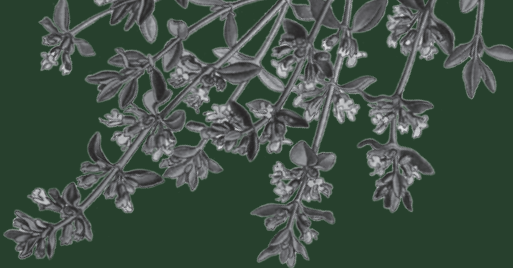


BIGALLET

Depuis 1872



Crafted in the French Alps' Auvergne–Rhône-Alpes region, Dessertine is a traditional herbal liqueur embodying more than 150 years of alpine craftsmanship.

- **Produced by Bigallet Distillery**, founded in 1872 in Lyon by Félix Bigallet. The company specializes in botanical liqueurs, syrups, and herbal spirits, rooted in the French tradition of plant-based distillation.
- The Auvergne–Rhône-Alpes region, is **renowned area for its historic tradition of herbal liqueur production**. Dessertine is an ideal alternative to herbal liqueurs from the region, like Chartreuse or La Gauloise.
- Based on a **proprietary house recipe** that has been preserved and refined over generations, the formulation remains a closely guarded expression of the Bigallet's family herbal expertise.
- With **25 botanical ingredients** like iris, verbena, lemon balm, juniper berries, and angelica. Dessertine's remarkable complexity is built through the distillation of selected botanical bouquets, enhanced by house-made macerations or infusions that add layers of aroma and flavor.

TASTING NOTES

- **Natural Appearance:** Presented with its natural color, reflecting the authenticity of its botanical ingredients.
- **Floral Alpine Aroma:** Delicate floral and herbal notes complemented by soft honeyed nuances and fresh alpine character.
- **Rich Botanical Palate:** Layers of fresh alpine herbs, vegetal complexity, warming spice, and floral sweetness balanced by gentle bitterness.
- **Clean Elegant Finish:** Powerful yet refined, with a smooth, balanced finish that lingers gracefully on the palate.

SIGNATURE SERVES

Dessertine Last Word

- 1 oz Dessertine
- 1 oz Gin
- 0.5 oz Maraschino Liqueur
- 0.75 oz Fresh Lime Juice

Enjoy neat, lightly chilled, or over ice as a digestive.

Method: Shake with ice until well chilled. Double strain into a chilled coupe.

ABV: 50%

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