



BIGALLET

Depuis 1872

Dessertine is 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.

- Crafted in Virieu-sur-Bourbre at the foothills of the French Alps, Dessertine originates from the Auvergne-Rhône-Alpes region, a 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.
- As interest in authentic alpine herbal spirits continues to grow, Dessertine offers a compelling opportunity to explore this celebrated tradition through a distinctive expression that reflects more than 150 years of French distilling expertise.
- 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.

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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

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

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