



THYM

HERBAL LIQUEUR

Produced at the foot of the French Alps by the Bigallet distillery, Thym Liqueur is a 70 proof, herbal liqueur made with macerations and distillations of dried *thymus vulgaris*. Thyme has been used throughout the Mediterranean for thousands of years to add a refreshing, savory depth to many famous spice blends including *Za'atar*, *Bouquet Garni* and *Herbes de Provence*. Thyme is an essential herb of French Provençal cuisine. Its warm, savory flavor and aroma evokes the salt air, hot winds and sun-splashed coast of the Mediterranean Sea.

Volume: 700 mL

ABV: 35%

Appearance: Clear gold with green-yellow highlights

Aroma: Invigorating camphor, lemon and dry herbs

Tasting Notes: Warm, savory, spicy-herbal, pleasantly sweet

THE LAST THYM

¾ oz. BIGALLET Thym Liqueur

¾ oz. Luxardo Maraschino Liqueur

¾ oz. dry Gin

¾ oz. fresh lemon juice

Glass: coupe or martini

Garnish: lemon zest

Method: shake, fine strain

DAIQUIRI THYM OUT

1.5 oz. Rum

.5 oz. BIGALLET Thym Liqueur

.5 oz. simple syrup (1:1)

.75 oz. fresh lime juice

Glass: coupe

Garnish: lime wheel

Method: shake, fine strain

ABOUT BIGALLET

The Bigallet Company was founded in 1872 in Lyon by Felix Bigallet. In 1885, the company moved to Virieu, a tiny village at the foot of the Rhone Alps, where the Bigallet family originated. They built the distillery close to the small railroad station in order to have a shorter distance to carry deliveries of sugar and other ingredients. Today, the village of Virieu has a population of around 1,200, and members of the Bigallet family still operate the charming distillery that produces fine fruit syrups and unique Alpine spirits for the surrounding region.

BIGALLET
Depuis 1872