



THE CHINA-CHINA BIÈRE

Inspired by the traditional Picon Bière, Bigallet has reinvented this delicious french shandy. The original recipe, based on a bitter orange liqueur, makes Bigallet China-China Amer the perfect compliment to this classic cocktail. For the most refreshing version, build a crisp beer (pilsner or hefeweizen are both good options) over and a handful of ice (or not), and garnish with an orange wheel (optional).

SIGNATURE COCKTAIL RECIPE:

Ingredients:

3/4 ounce Bigallet China-China Amer
5 - 6 ounces beer, preferably pilsner

Garnish: Orange Wheel

Directions: Build in a Collins glass and garnish with an orange wheel.

CHINA-CHINA AMER BITTERSWEET DIGESTIVE LIQUEUR

Produced at the foot of the French Alps by the Bigallet distillery according to the original recipe since 1875, China-China Amer is a rich and complex, 80 proof, orange-based bittersweet liqueur peppered with botanical infusions. The intense orange aroma and avor in China-China comes from Bigallet's proprietary process of distilling fresh orange peel macerations during the winter citrus harvest in a process called zestage. This intense orange distillate is blended with earthy and bitter gentian, tart chinchona bark, velvety anise, spicy clove, and a handful of other secret Alpine herbs. The avors are married with rich caramel to balance the natural bitterness, and the dark, orange glow of China-China is born.

Volume: 750 mL | **ABV:** 40%

Appearance:

Dark, burnt caramel

Aroma:

Bright orange zest, molasses, ginger spice cake

Tasting Notes:

Warm, bittersweet orange marmalade, mulling spices, rich