

Bauchant
Orange Liqueur



Bauchant
Orange Liqueur



Bauchant
Orange Liqueur



Bauchant
Orange Liqueur



Cognac Orange Liqueur



Produced by Maison Rouillet Fransac & Cie, makers of fine French cognacs since 1838, Bauchant is a subtle, yet distinctive liqueur, blending aged cognac and extract of orange from sweet and bitter oranges. In the category of triple-distilled orange flavored liqueurs, Bauchant is unique: It is the only cognac-orange liqueur produced in the Cognac region. The name is French for "beautiful song." Fransac uses only VS and VSOP quality cognacs from top-ranked vineyards to create Bauchant. Aging takes place in old, seasoned wood casks, creating a smooth taste.

■ PRODUCTION AREA

Cognac, France

■ PRODUCTION TECHNIQUE

All grapes were sourced from selected growers in the Cognac region. Sweet and bitter orange peels macerate in neutral alcohol before distillation. After three distillations, cognac and syrup are added to the blend, which is aged for several years. During this time, the cognac acquires the complexity that makes Bauchant so unique.

■ DESCRIPTION

Harvest-gold. Delicate aromas of orange and tangerine. Complex and elegant with intense fruit flavors underscored by notes of caramel and butterscotch.

■ SERVING SUGGESTIONS

Bauchant is ideal as an ingredient in margaritas, cosmopolitans and other cocktails, as well as in many of the most popular dessert recipes



BAU131TC1 © 2013 Palm Bay International, Boca Raton, FL

Cognac Orange Liqueur



Produced by Maison Rouillet Fransac & Cie, makers of fine French cognacs since 1838, Bauchant is a subtle, yet distinctive liqueur, blending aged cognac and extract of orange from sweet and bitter oranges. In the category of triple-distilled orange flavored liqueurs, Bauchant is unique: It is the only cognac-orange liqueur produced in the Cognac region. The name is French for "beautiful song." Fransac uses only VS and VSOP quality cognacs from top-ranked vineyards to create Bauchant. Aging takes place in old, seasoned wood casks, creating a smooth taste.

■ PRODUCTION AREA

Cognac, France

■ PRODUCTION TECHNIQUE

All grapes were sourced from selected growers in the Cognac region. Sweet and bitter orange peels macerate in neutral alcohol before distillation. After three distillations, cognac and syrup are added to the blend, which is aged for several years. During this time, the cognac acquires the complexity that makes Bauchant so unique.

■ DESCRIPTION

Harvest-gold. Delicate aromas of orange and tangerine. Complex and elegant with intense fruit flavors underscored by notes of caramel and butterscotch.

■ SERVING SUGGESTIONS

Bauchant is ideal as an ingredient in margaritas, cosmopolitans and other cocktails, as well as in many of the most popular dessert recipes



BAU131TC1 © 2013 Palm Bay International, Boca Raton, FL

Cognac Orange Liqueur



Produced by Maison Rouillet Fransac & Cie, makers of fine French cognacs since 1838, Bauchant is a subtle, yet distinctive liqueur, blending aged cognac and extract of orange from sweet and bitter oranges. In the category of triple-distilled orange flavored liqueurs, Bauchant is unique: It is the only cognac-orange liqueur produced in the Cognac region. The name is French for "beautiful song." Fransac uses only VS and VSOP quality cognacs from top-ranked vineyards to create Bauchant. Aging takes place in old, seasoned wood casks, creating a smooth taste.

■ PRODUCTION AREA

Cognac, France

■ PRODUCTION TECHNIQUE

All grapes were sourced from selected growers in the Cognac region. Sweet and bitter orange peels macerate in neutral alcohol before distillation. After three distillations, cognac and syrup are added to the blend, which is aged for several years. During this time, the cognac acquires the complexity that makes Bauchant so unique.

■ DESCRIPTION

Harvest-gold. Delicate aromas of orange and tangerine. Complex and elegant with intense fruit flavors underscored by notes of caramel and butterscotch.

■ SERVING SUGGESTIONS

Bauchant is ideal as an ingredient in margaritas, cosmopolitans and other cocktails, as well as in many of the most popular dessert recipes



BAU131TC1 © 2013 Palm Bay International, Boca Raton, FL

Cognac Orange Liqueur



Produced by Maison Rouillet Fransac & Cie, makers of fine French cognacs since 1838, Bauchant is a subtle, yet distinctive liqueur, blending aged cognac and extract of orange from sweet and bitter oranges. In the category of triple-distilled orange flavored liqueurs, Bauchant is unique: It is the only cognac-orange liqueur produced in the Cognac region. The name is French for "beautiful song." Fransac uses only VS and VSOP quality cognacs from top-ranked vineyards to create Bauchant. Aging takes place in old, seasoned wood casks, creating a smooth taste.

■ PRODUCTION AREA

Cognac, France

■ PRODUCTION TECHNIQUE

All grapes were sourced from selected growers in the Cognac region. Sweet and bitter orange peels macerate in neutral alcohol before distillation. After three distillations, cognac and syrup are added to the blend, which is aged for several years. During this time, the cognac acquires the complexity that makes Bauchant so unique.

■ DESCRIPTION

Harvest-gold. Delicate aromas of orange and tangerine. Complex and elegant with intense fruit flavors underscored by notes of caramel and butterscotch.

■ SERVING SUGGESTIONS

Bauchant is ideal as an ingredient in margaritas, cosmopolitans and other cocktails, as well as in many of the most popular dessert recipes



BAU131TC1 © 2013 Palm Bay International, Boca Raton, FL