



BITTERMENS SPIRITS

Amère Nouvelle

Pronunciation	uh-mare New-vell (The New Bitter)
Flavor Profile	Bitter Orange and Gentian Root
Production Process	Maceration of herbs, spices and citrus peel in neutral grain spirit, sweetened with sugar
Primary Ingredients	Organic Bitter Orange, Organic Gentian Root
Federal Classification	Liqueur/Cordial
Product Size	375 mL 12 bottles/case
ABV	30%
Description	A hybrid liqueur that is a cross between an Alsatian Fleur de Biere (orange and gentian spirit) and an Amer Fleur de Biere (orange and gentian liqueur mixed with burnt caramel). By removing the burnt caramel, it works much better in cocktail applications than other Amer Fleur de Bieres (such as Amer Picon).
Pairings	Rye, Bourbon, Cognac, Calvados, Applejack, Lager Beer
Classic Cocktails	Amer Biere, Liberal, Brooklyn
EAN-13	0608866961918
Notes	In Alsace, the classic way to use an Amer Fleur de Biere is to put an ounce at the bottom of a glass that is then filled with a lager beer.

All Bittermens Spirits are produced by Bittermens staff at Mazza Chautauqua Cellars in Mayville, NY (near Erie, PA).

Bittermens Spirits contain no glycerin, artificial colors, artificial flavors or propylene glycol. They are sweetened with cane sugar.

Bittermens sources primarily organic or wild harvested botanicals for use in its products.

