



# SPIRITIQUE



# Spirits CREATORS





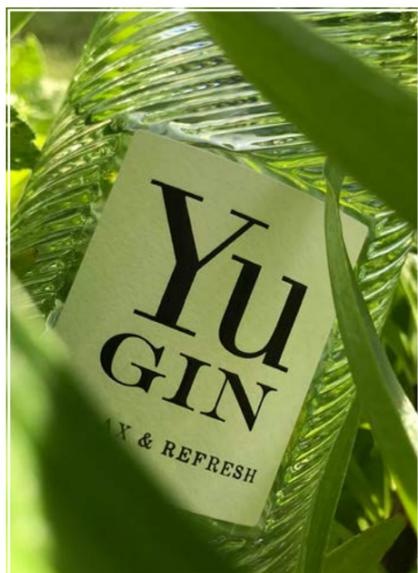
# Revealing the essence of taste

**W**e created Spiritique out of a passion for spirits and a love of authentic tastes, after years of experience with these very special products, all over the world. Our idea was simple: to propose in each category a high quality product that is unlike any other. We want to focus on the added value of creativity and taste to create an absolutely unique aesthetic and find the naturalness of each ingredient, that's what motivates us in our creations. We hope that our consumers will take as much pleasure when tasting our products as we do when creating them.



*From left to right :  
Stéphane Aussel,  
Laurent Berriat and  
Olivier Hidier.*





# YU GIN

## Everyone Loves YU

**Y**u Gin is one of those innovations that have brought gin back to the forefront, exploring new and daring aromatic combinations. What makes Yu Gin truly unique, in addition to its fascinating design – all about purity and movement – is its freshness, combined with a rare elegance. These are indeed the unique qualities of a citrus fruit that is cult in Japan (but also grown in France): Yuzu. This small fruit – at first glance a little ungrateful, between lemon and clementine, full of seeds and with a thick skin – has unrivalled gustatory qualities, which make it the most beautiful ingredient of creation for chefs and bartenders. Nevertheless, Yu Gin goes far beyond just Yuzu, with a magical combination of juniper, yuzu, Sichuan pepper and licorice, a quartet as original as it is delicious, opening up the possibilities of tasty and original cocktails.



 <https://www.theyugin.com/>

 @Yu Gin France

 @YuGin

### Cocktail recipe: the Yu Garden, plant poetry.

*Ingredients : 5cl of YuGin, 15cl of tonic water, 1 carrot, 1 stalk of celery.*

In a glass filled with ice cubes, pour 5cl of Yu Gin  
Top up with a tonic water of your preference.  
Garnish with a carrot and celery stalks.





# YU NO

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## Yu No

### What's best!

Much more than just a no alcohol alternative to YU GIN, YU NO is the new yuzu spirit which opens new horizons for non-alcoholic cocktails creation. you can also taste YU NO pure or just on the rocks! Yuzu offers an extraordinary palette of taste. This is why many chefs and pastry artists love to use it in their creations. This is why we have initially created YU GIN.

Yuzu associated with juniper offers an exceptional level of freshness and elegance. Now you can relax and refresh with a good alcohol-free drink, you can enjoy the subtle fresh elegance of the Yuzu without any alcohol.

YU NO is much more than an alcohol-free version of the highly successful YU GIN. It is also much more than an alternative to gin. It is the exploration of a new taste, a new freshness, a new spicy touch, a new intensity of aromas.

YU NO is made from the distillation of fresh yuzu and other botanicals, including Sichuan pepper, juniper, coriander, to create a perfectly refreshing and tasty alcohol-free distilled drink. It contains no alcohol, and an ultra-low level of sugar.

Just like YU GIN, it is the perfect base for the creation of great classics such as YU & tonic or YU Gimlet, but why not taste it neat or on the rocks? It is a whole new type of taste, which opens to a new creativity in the way it is consumed.

YU NO offers to everyone a choice of having a good drink, with or without alcohol but always with a great taste. Yu Choose!

More than ever, everyone loves Yu!





AMAETHON

# The Cult of Grain

The Gallic god of cereals and harvests Amaethon embodied the cult that our ancestors dedicated to their agriculture, particularly to barley. Thus was born a multi-millennial know-how which still persists today and is expressed in our whiskies as in the breads of our bakeries: the French art of the grain. Amaethon is a double-distilled single malt, made and aged in the Cognac region. The maturation in cask is discreet, like a jewel case, to let the natural and wonderful flavors of the French barley shine. Amaethon thus occupies a very special place in the whisky offer: as close as possible to the original ingredient, in all its subtleties and all its delicacy.



<https://www.amaethonwhisky.com/>

@Amaethon Whisky

@Amaethon\_fr



## A French delight

### THE NOSE

A very marked nose of grain and flour, punctuated by a pleasant woody note. Accents of malt, cookie (bread, waffle). Fresh floral notes with hints of field honey (chamomile, daisy heart). Vegetal tones of lime, boxwood, followed by complex notes of quince jelly and banana compote. Nuances of dried fruits, and fresh fruity expressions (watermelon, green plum). Aromas of gingerbread, candied ginger, cinnamon, saffron.

### THE MOUTH

Round, lively and frank attack. Melted and very delicate woody notes developing slightly iodized and spicy accents. Then, gourmand flavors develop, ending on persistent dried fruit notes with a very good length

NOCES ROYALES

# The exquisite alliance



Pears were the favorite fruit at the Court of Louis XIV. According to tradition, the sovereigns who came to be crowned in the Cathedral of Reims received them as gifts. When the royal pear meets its majesty Cognac, the king of spirits, an exquisite alliance is born. The natural concentrate of the fruit subtly softens the deep and powerful notes of the eau-de-vie in an exceptional harmony of flavors. Noces Royales shows all the subtleties of a great fruit and a great Cognac in an original and refined way.



<https://www.nocesroyales.fr>

[@noces\\_royales\\_liqueur](https://www.instagram.com/noces_royales_liqueur)





# BISTRO VODKA

## The Fine Vodka



Legend has it that the word Bistro is of Russian origin. A commemorative plaque on the Place du Tertre in Montmartre bears witness to this. But Bistro Vodka is in fact much more than a simple vodka, it is a Fine, in the old sense of the word: a 100% French wheat distillate, a light eau-de-vie, with fresh, clean and subtle aromas, in the tradition of the French bistro, a simple and fair elegance, which can be enjoyed pure or in a cocktail.



<https://www.bistrovodka.com>



@Bistro Vodka



@BistroVodka



### The Bistro Cocktail Recipe Highball, simple, fresh and delicious

*Ingredients: 5cl of Bistro Vodka, 15cl of flavored soda water*

In a glass, add ice cubes with Bistro Vodka and complete with the flavored soda water, garnish as you wish (lemongrass, piece of ginger or lemon peel).

## OUR SETS

# Yu Gin



This Yu Gin box set is a must. It embodies the freshness and elegance of Yu Gin, showcases our cocktail recipes and offers a beautiful and practical glass. Highly visible in-store, it is the perfect tool to liven up the gin section and attract new consumers.



The individual Yu Gin case makes it easy to wrap the bottle and makes it the perfect gift for gin lovers, always in the fresh, elegant, and natural spirit of the brand, with a beautiful Yuzu decoration.

# Bistro Vodka



A small mug in the Bistro spirit, a vodka & coffee recipe, a bottle reminiscent of the old Fines, it doesn't take much to make a collector's box, an original gift adorning the colors of Bistro.



# SPIRITIQUE



To sublimate our spirits, we had to meet a cocktail artist. A bartender who, like us, would cultivate a passion for the right and natural taste. Someone who, like us, would be constantly on the lookout for new combinations of flavours and materials, in a perpetual creative movement. Someone who, like us, believes that substance and form are one and the same in order to offer the most beautiful tasting experiences. Thank you to Kaled Derouiche for his brilliant inspirations, his wonderful cocktails and his kindness.