



D.O.M. BÉNÉDICTINE

Herbal Liquor

Bénédictine Liqueur is a unique blend of 27 different plants and spices, which are separated into four different “Esprits”. These ingredients are carefully blended together and then matured for eight months in oak barrels to release and mix their essences. To achieve its signature amber hue, honey and saffron are added to the final blend. The liqueur is then aged for an additional four months in oak barrels to further enhance its flavour.

Tasting notes

Taste

Spices and fresh citrus fruit, with a subtle touch of honey and a rich and mellow taste. Bénédictine can be served neat, over ice, warm or in a cocktail.

About the Brand Bénédictine liqueur is made according to a secret recipe created in 1510 in the Abbey of Fécamp, in Normandy, France, by a Benedictine monk, Dom Bernardo Vincelli. In 1863, Alexandre Le Grand, a wine merchant and collector of religious art, came across an old recipe book that had been buried in his library for years, he discovered the lost recipe for this elixir in his collection. Intrigued by the discovery and after many attempts, he successfully recreated the mysterious liqueur he called Bénédictine.