

# VAN GOGH DUTCH CHOCOLATE VODKA

A DECADENT CHOCOLATE EXPERIENCE FEATURING FLAVORS FROM THE FINEST COCOA AND SUBTLE UNDERTONES OF CARAMEL AND COFFEE.

Introduced in 2002 | 35% alcohol by volume / 70 proof  
Suggested retail price \$24.99

## ACCOLADES

- 4 STARS / HIGHLY RECOMMENDED, THE SPIRIT JOURNAL
- BEST FLAVORED VODKA 2013, ABOUT.COM
- 4 STARS / EXCEPTIONAL, BEVX

## OUR STORY

Through the artistry of third generation Master Distiller, Tim Vos, each drop of Van Gogh Vodka is part of a finely crafted masterpiece. Vos meticulously handcrafts the brand's 16 expressions in small batches at Distillery Cooymans International.

## TASTING NOTES FROM OUR MASTER DISTILLER, TIM VOS

Van Gogh Dutch Chocolate Vodka has a brilliant aroma and features flavors from the finest cocoa. Subtle undertones of caramel and coffee complement the chocolate to create a sophisticated taste with just the right amount of bitterness for chocolate lovers. The aftertaste is long with a smooth cocoa finish.

MADE IN HOLLAND  
BY OUR MASTER DISTILLER



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Imported by 375 Park Avenue Spirits, Louisville, Kentucky. Van Gogh Vodka  
35% alc. by vol., 40% alc. by vol. Please enjoy responsibly.

RECIPES ON REVERSE ►



# SIGNATURE VAN GOGH DUTCH CHOCOLATE COCKTAILS



## DUTCH FLOAT

- 1 OZ. VAN GOGH DUTCH CHOCOLATE VODKA
- 1 OZ. VAN GOGH DUTCH CARAMEL VODKA
- 1 LARGE SCOOP VANILLA ICE CREAM  
(OR FAT FREE FROZEN YOGURT)
- ROOT BEER (REGULAR OR DIET)

In a hurricane or pilsner glass, add first three ingredients. Slowly top with root beer. Garnish with a cherry.

## VAN GOGH DUTCH CHOCOLATE MULE

- 2 OZ. VAN GOGH DUTCH CHOCOLATE VODKA
- 1 OZ. SIMPLE SYRUP
- 3 OZ. GINGER BEER

Fill a copper mug with ice and pour the vodka and simple syrup over ice. Stir and top with ginger beer. Garnish with a mint sprig.



## HOLLAND-HATTAN

- 2 OZ. VAN GOGH DUTCH CHOCOLATE VODKA
- 1 OZ. SWEET VERMOUTH
- 2 DASHES ANGOSTURA BITTERS

Stir ingredients very well with ice and strain over fresh ice into a rocks glass. Garnish with cherries.

