



APRY

Liqueur created in 1896



WHY IS IT UNIQUE?

◆ EXPERTISE

An **exclusive recipe** combining the Maison's traditional methods and innovation to create flavours that are truly distinct. Our Liqueur Master is the guardian of the liqueur making secrets passed on from generation to generation.

◆ NATURALITY

A **rigorous selection of apricots and secret plants** from the best regions of production, as well as the choice of **Gautier® cognac**.

◆ FRENCHNESS

This liqueur is inspired directly by the **original recipe** invented by the descendants of the first French woman liqueur maker, in Bordeaux in **1896**.

Maison Marie Brizard®, which was already serving its liqueurs at the court of king Louis XV, has been sharing **French art de vivre** throughout the world for **almost 300 years**.

It belongs to the heritage of France and is part of the very small circle of the **oldest French companies** still in activity.

WHAT IS THE SECRET TO HOW IT'S MADE?

◆ A perfect combination of quality ingredients including **spirits*** and **infusions**** combined with the **elegance of Gautier® cognac** and the **richness of French rum**.

◆ The Maison used the ancestral heritage of the **expertise** of distilling plants, spices, fruits and other roots that Marie Brizard developed for anisette, to enrich and round out this liqueur's character.



*A spirit is a liquid obtained using an **artisan distillation process** carried out in a specific **copper still**. Spirits are clear and have an alcohol measurement between 80-85% vol.

**An infusion is a coloured liquid obtained by macerating aromatic plant substances in alcohol (25-35% vol.).

HOW TO ENJOY IT ?

Apry can be enjoyed in cocktails and also straight over ice.

MARIE LEGEND

- ◆ 1 part Marie Brizard® Apry
 - ◆ 1/3 part Marie Brizard® Anisette
 - ◆ 1/3 part Old Lady® Gin
 - ◆ 1/3 part fresh lemon juice
 - ◆ 2 drops of classic bitter
- Garnish: 1 piece of orange peel



PARADISE COCKTAIL

- ◆ 1 part Old Lady® gin
- ◆ 1/3 part Marie Brizard® Apry
- ◆ 1/3 part fresh orange juice
- ◆ 2 dashes of bitter orange

Garnish: 1 piece of flambéed orange peel



APRY SOUR

- ◆ 1 part Marie Brizard® Apry
- ◆ 1/2 part Marie Brizard® gum syrup
- ◆ 1/2 part lemon juice
- ◆ 1 egg white

Garnish: 1 piece of lemon peel, 1 Maraschino cherry



+ BONUS

In the United States, there's a recipe for apricot brandy cake that often baked during the Christmas celebrations.

DID YOU KNOW ?

Does the recipe contain Designation of Origin alcohols?

TRUE Apry contains an addition of Designation of Origin alcohols: Gautier® cognac and a geographical indication: French Rum.

Was the Paradise cocktail the recommended cocktail recipe for using Apry liqueur?

TRUE The Paradise cocktail is a recipe that was indicated on the Apry bottle for many years. This recipe was used by the famous American bartender and author Dale Degroff in one of his books: "The Craft of the Cocktail" in 2002.