



# COLD BREW

Coffee



## WHY IS IT UNIQUE ?

### ◆ EXPERTISE

An **exclusive recipe** combining **traditional methods and innovations** to create truly distinct flavours.

Our Liqueur Master is the guardian of the secrets passed on from generation to generation, and ensures expertise continuation by creating new recipes.

### ◆ NATURALITY

**Made from natural aromatic elements.** No colouring, no additives and no preservatives.



### ◆ FRENCHNESS

Marie Brizard® Cold Brew Coffee Liqueur has been **inspired by the Maison's expertise since 1755.**

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.

**Marie Brizard® Cold Brew Coffee Liqueur** is characterised by a typical nose reminiscent of all the complexity of coffee. On the palate, the balance is elegant and powerful. The delicacy of the freshly ground coffee beans is combined with a slight bitterness on the finish.

## WHAT IS THE SECRET TO HOW IT'S MADE ?

◆ A brand-new combination of quality ingredients including a **coffee extract\*\*.**

◆ Our Liqueur Master has used the Maison's **ancestral heritage** to research and combine the **best ingredients** from all over the world, and created this **aromatic, intense and harmonious liqueur.**

### INGREDIENT SELECTION



### TRANSFORMATION



COFFEE EXTRACT



WATER

### BLENDING

SUGAR

NEUTRAL ALCOHOL

15%  
alc.vol.



\*Natural Flavourings.

\*\*An extract is a solution of which the aromatic part comes 100% from a natural ingredient obtained from an extraction process.

# HOW TO ENJOY IT ?

Marie Brizard® Cold Brew Coffee liqueur can be enjoyed neat on ice, in classic cocktails or in hot cocktails, such as Irish Coffee.

## WHITE RUSSIAN

- ◆ 4cl Marie Brizard® Cold Brew Coffee Liqueur
- ◆ 4cl Sobieski® vodka
- ◆ 2cl milk
- ◆ 2cl fresh liquid cream



## MARIE COFFEE

- ◆ 3cl Marie Brizard® Cold Brew Coffee Liqueur
- ◆ 5cl Whisky
- ◆ 1,5cl Marie Brizard® Triple Sec Liqueur
- ◆ A few drops of squeezed lemon juice



## ESPRESSO MARTINI

- ◆ 1/3 part Marie Brizard® Cold Brew Coffee Liqueur
- ◆ 1/3 part Sobieski® vodka
- ◆ 1/3 part sweet espresso coffee



## + BONUS

Marie Brizard® Cold Brew Coffee liqueur lifts the art of desserts, such as Tiramisu.



## DID YOU KNOW ?

Cold Brew Coffee has less acidity and bitterness than the regular Coffee ?

### TRUE

Brewing coffee with cold water produces changes from brewing with hot water, and some of these changes are really noticeable in terms of taste. Cold brew coffee has **less acidity and bitterness** compared to hot coffee.

Cold brew coffee is not only **more delicate, voluptuous and harmonious**, but also contains **more distinctive typical coffee aromas**.

Marie Brizard® Cold Brew Coffee liqueur is different from Marie Brizard® Coffee Liqueur in terms of organoleptic profile?

### TRUE

Marie Brizard® uses its expertise to valorise all the complexity and aromatic richness of « Cold Brew » coffee, combining smoothness and acidity. With lower sugar content and less bitterness in its aromatic profile, Marie Brizard® « Cold Brew » coffee liqueur presents a different organoleptic profile from its « Coffee » liqueur.