



# Bauchant

## BAUCHANT ORANGE LIQUEUR



Cognac

*Maison Rouillet-Fransac, under the leadership of owner Georges Rouillet, maintains a tradition of producing fine quality cognac dating back to its inception in 1838. In the category of triple-distilled orange-flavored liqueurs, Bauchant is unique, a judicious combination of old cognac and extract of orange obtained from sweet as well as bitter oranges. The high quality blend of curaçao and old cognac is a popular after-dinner drink and in hot demand as the key ingredient in a range of fashionable cocktail recipes, especially Margaritas. In recent years Bauchant has earned the endorsement of a growing number of high-profile pastry chefs around the U.S. who have found it ideal for use in dessert recipes that call for an orange-flavored liqueur among their list of ingredients - recipes such as flambéed crêpes, orange-flavored cakes and chocolate mousses.*

### PRODUCTION AREA

Country: France  
Region: Cognac

### PRODUCTION TECHNIQUES

All grapes were sourced from selected growers in the Cognac region. Sweet and neutral oranges peels macerate in neutral alcohol before distillation. After three distillations, cognac and syrup are added to the blend, which is aged for several years. During this time, the cognac brandy acquires the complexity that makes Bauchant so unique.

### DESCRIPTION

Color: Harvest-gold

Aroma: Delicate aromas of orange and tangerine

Taste: Complex and elegant with intense fruit flavors underscored by notes of caramel and butterscotch

### ANALYSIS

Alc.: 40%

### SERVING SUGGESTIONS

Bauchant is ideal as an ingredient in margaritas, cosmopolitans and other cocktails, as well as in many of the most popular dessert recipes.

### BOTTLE SIZES

750 ml

