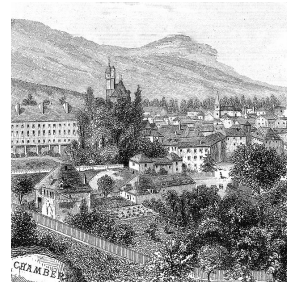




Since 1865, this spicy, earthy aperitif has been known as “ouvre l'appétit”—the key to the appetite. Serious in its role as an aperitif, and then popular with sportsmen, Bonal became an early sponsor of the Tour de France. It is made by an infusion of gentian, cinchona (quinine) and renowned herbs of the Grande Chartreuse mountains in a mistelle base. While tradition is to drink neat with a twist, Bonal also mixes well with fresh or hard cider, sparkling wine, and Scotch or American whiskies. Excellent with hard, salty cheeses, salted nuts, or earthy, spicy foods.



APERITIF

WINE

France

16% Alc/Vol

750 ml | 3274510003920 12 x 750 | 13274510003828

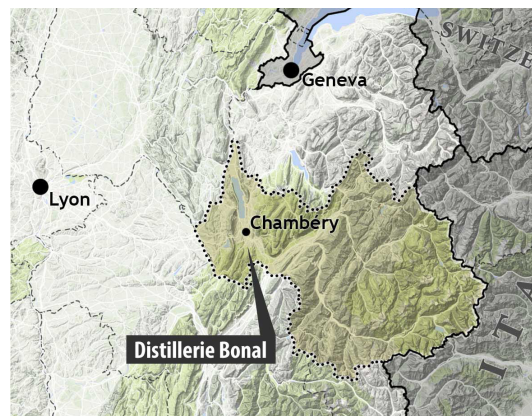
Highlights:

- Spicy, earthy aperitif known as the “key to the appetite”
- Gentian, quinine and herbs of the Grande Chartreuse mountains
- Try in stirred cocktails with Scotch, rye, brandy or agave spirits
- Pair with salted nuts and Alpine cheeses
- Evolved from quinine bark infusions used to prevent malaria



Bonal is an excellent choice for adding a bitter edge and robust texture. Simply add tonic water and a squeeze of lemon for an afternoon delight. Substitute Bonal for most or all of the gin in a Collins, and serve salted nuts on the side. The vinous texture and balanced aromatics of Bonal make it an excellent substitute for more strident amari, either as aperitif/digestif or in a stirred cocktail with Scotch, rye, brandy or agave spirits.

Born in 1826, Hyppolite Bonal was orphaned at the age of 12 and sent to the Grande Chartreuse Monastery. He became the abbey's doctor after studying medicine and pharmacology in Paris and Lyon. After eight years in this role, he moved to the neighboring village of Saint Laurent du Pont to become a pharmacist. During meditative walks in the Chartreuse Mountains, Bonal collected numerous wild plants and herbs and studied their digestive and medicinal qualities. This led him to create his namesake fortifying wine in 1865.



Amer Frontière

Amer Frontière

Build in a collins glass:

1.5 oz Bonal Gentiane-Quina
8 oz lager
2 dash orange bitters

Garnish with orange peel.

Alpes Aperitif

Build in a goblet filled with ice:

2 oz Bonal Gentiane-Quina
2 oz non-alcoholic apple cider or dry hard apple cider.

Garnish with lemon peel.

Bonal & Rye

Stir with ice:

1.5 oz rye whiskey
1.5 oz Bonal Gentiane-Quina
2 dash orange bitters
1 dash Angostura Bitters

Strain into a coupe.
Garnish with orange peel.

Cortez the Killer

Stir with ice:

2 oz blanco tequila
0.75 oz Bonal Gentiane-Quina
0.25 oz crème de cacao

Strain into a coupe.
Garnish with orange peel.