



Byrrh Grand Quinquina is made to the original late-19th century recipe that earned worldwide fame and inspired fifty years of evocative poster art. Byrrh combines a generous, port-like wine and mistelle base with a firm backbone of natural quinine to produce a fruity, refreshing aperitif by itself, with tonic and a twist, or paired with blue cheese. In cocktails, Byrrh mixes well with vodka, gin, cognac, tequila, Irish whiskey, and grapefruit. Byrrh is produced in Thuir, in the heart of French Catalan territory, near the coast and border with Spain.



APERITIF
WINE
France
18% Alc/Vol

750 ml | 630637224359 12 x 750 | 03572831224353

Highlights:

- World-famous aperitif from French Catalonia near Spain
- Generous wine and mistelle base; firm backbone of quinine
- Classically sipped on ice with lemon peel or with a splash of tonic
- Byrrh loves clear spirits such as gin, tequila and mezcal
- Pairs well with blue cheese
- Evolved from quinine bark infusions used to prevent malaria



Add a little gin or tequila to a Byrrh-tonic for a firmer midpalate. Byrrh loves clear spirits—it accepts the astringency of gin, the herbal notes of tequila, or the smokiness of mezcal. Try mixing 1.5 oz Byrrh and 0.5oz of mezcal—this combination is intense, complex, and low-pour cost, whether finished as a long drink with grapefruit and soda, or a stirred drink with your favorite bitters.

In 1866, brothers and traveling merchants Simon and Pallade Violet opened a shop in Thuir with a few small barrels of wine. Simon created a unique recipe from a blend of fine Roussillon wines flavoured with plant extracts and enhanced with cinchona bark (quinine). At first called simply “Hygienic Tonic Wine with Cinchona,” the beverage was named Byrrh in 1876. According to one story, the name is a random invention: the letters B Y R R H were simply code letters attached to a few rolls of cloth stored in the haberdashery owned by the Violet brothers. The company expanded rapidly beginning in the late 1800s, and the Violet family built the expansive cellars that exist today. Caves Byrrh contain the largest oak vat in the world, with a capacity of over 1 million liters.



Byrrh Special

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Shake with ice:

1 oz Byrrh Grand Quinquina
1.5 oz Hayman's Royal Dock Navy Strength Gin
0.25 oz lemon juice

Double-strain into a coupe.
Garnish with lemon peel.

L’Affiche

Build in a double rocks glass:

3 oz Byrrh Grand Quinquina
3 oz tonic water

Garnish with sprig of mint and lemon peel.

The Pastry Truce

Build in a highball glass filled with ice:

2.5 oz Byrrh Grand Quinquina
0.75 oz blanco tequila
3 oz tonic water

Garnish with lemon peel.

Sounds the Same

Build in a tulip glass:

3 oz Byrrh Grand Quinquina
4 oz Gose-style sour beer

Garnish with orange peel..