

Meunier Cacao Noir Liqueur

Isère, FRANCE



Meunier’s distillery rests in the valley that has defined French chocolate production for centuries. By both distilling and infusing cacao nibs, Meunier creates a depth of aroma and flavor well beyond the common crème de cacao. The cacao and botanicals are extracted in-house, with no added flavorings. This liqueur highlights the stonefruit and spice notes of great dark chocolate, with a drier profile and concentrated cacao character that adds both flavor and texture, making it particularly versatile in cocktails. It marries beautifully with whiskey, brandy, génepy, coffee, and ice cream.



HERBAL
LIQUEUR
France
30% Alc/Vol

700 ml | 3308780038235 12 x 700 | 13308780038232

Highlights:

- Dark chocolate liqueur with concentrated cacao character that adds flavor and texture to cocktails
- Distilled and infused cacao creates exceptional depth of aroma and flavor
- Highlights the stonefruit and spice notes of great dark chocolate
- Pairs beautifully with whiskey, brandy, génepy, and coffee
- Made in the heart of France’s historic chocolate-producing region



For more than 200 years, the house of Charles Meunier has been singular in having Génepy (sometimes spelled Génépi) as its principal focus. Founded in 1809 in Voiron with partner Camille Teisseire, a French politician and producer of ratafias and liqueurs based in Grenoble, Meunier perfected a unique distillate of alpine herbs and wildflowers, leading to the creation of its Génepy des Alpes. Still family-owned, Meunier today is led by Edouard and Arthur Modelski and is located in the village of Saint-Quentin-sur-Isère, in the foothills of the Vercours and Chartreuse mountains.



Meunier also produces traditional liqueurs beyond its benchmark Génépys. Firmly local and artisanal in their approach, they continue to explore the region’s botanical bounty and celebrated provender, including Alpine mint and the celebrated chocolate of nearby Lyon. In keeping with that commitment, the house maintains fields of génepy and other plants at 1800 meters altitude on the Vanoise Massif in neighboring Savoie, which now serve the entirety of their botanical needs. Likewise, distillation in Charentais alembic pot stills ensure they maintain the purity and historic character of their Génepy and other liqueurs.



Alpine Hug

Coco in New York

Stir with ice:

1.5 oz bourbon
0.75 oz Meunier Cacao
Noir Liqueur
0.75 oz Cocchi Vermouth di
Torino Storico
1 dash orange bitters

Strain into coupe glass.
Garnish with orange peel.

Haus Espresso Martini

Shake with ice:

1 oz vodka
1 oz fresh espresso
0.5 oz Meunier Cacao
Noir Liqueur
0.5 oz coffee liqueur
0.25 oz Rothman & Winter
Orchard Cherry Liqueur

Strain into cocktail glass.

Alpine Hug

Shake with ice:

1 oz Meunier Cacao
Noir Liqueur
1 oz Meunier Genepy
1 oz heavy cream

Strain into cocktail glass.
Garnish with shaved dark
chocolate.

Beach Campfire

Stir with ice:

1.5 oz aged rum
0.75 oz Meunier Cacao
Noir Liqueur
0.5 oz Amaro Sfumato
Rabarbaro

Strain into double rocks glass
over large ice cube. Garnish
with an orange peel.