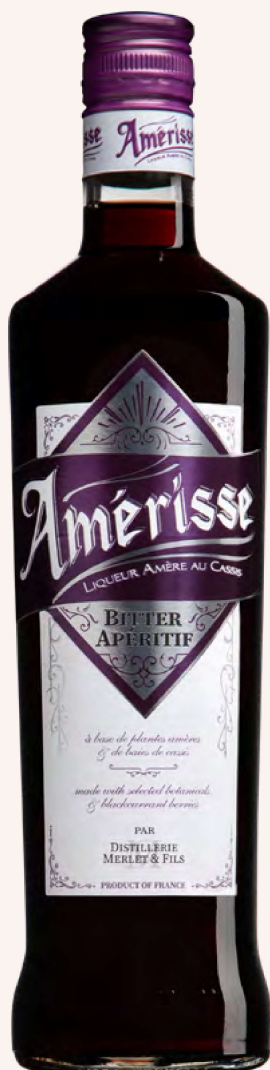




*made with selected botanicals
& blackcurrant berries*



Amerisse is a bitter aperitif made from blackcurrant, bitter plants and various fruits.

It is produced by Distillerie Merlet & Fils, internationally known for its famous Crème de Cassis de Saintonge, for which berries are grown locally. With Amerisse, the family company sought to sublimate this fruit by combining it with several bitter plants such as gentian, angelica, sagebrush and rhubarb to back its natural astringency, and then with other berries and citruses that enhance its ty flavours and complexity.

AMERISSE can be enjoyed alone on ice, lengthen with sparkling water, or to twist classic cocktails :

AMERISSE Tonic

2 oz Amérisse,
top with tonic

AMERISSE Spritz

2 oz Amérisse,
3 oz sparkling white wine,
splash of soda water

AMERISSE Americano

1 ½ oz Amérisse,
1 ½ oz sweet vermouth,
splash of soda water

AMERISSE Negroni

1 oz Amérisse,
1 oz gin,
1 oz sweet vermouth

