

Bardinet brews up new coffee flavor sensation



Bardinet has announced the introduction of its newest arrival to its range, Bardinet Coffee. The product is “a sensational marriage of smooth Bardinet brandy and heady coffee that’s creating an exciting new flavor sensation,” says the company.

The first product in the new Bardinet Flavors stable, Bardinet Coffee embraces the rise of coffee culture and brings craft distilling to the mix. The result is an innovative new product with cross-generational appeal.

Léna Rusek, International Brand Manager, said, “We saw an opportunity to create a delicious spirit that caters to the growing love of coffee-flavored items. Coffee and brandy have long been a match made in heaven, and a favorite partnership when creating coffee drinks. This new offering adds another dimension to that flavor combination. It’s a contemporary product that also stays true to Bardinet’s French heritage and passion. We think consumers will love it.”

Bardinet’s Master Blender chose the natural flavors of fruity Arabica and bitter Robusta coffee for the project to produce a truly aromatic blend. When combined with the candied dried-fruit notes of aged Bardinet brandy, the result is deep, smooth and mellow but with a pleasing sweetness. It’s perfect enjoyed simply over ice, in long drinks, or as a partner for mixing in a variety of cocktails.

The new drink deserves includes new packaging in a craft-style label printed on delicate textured paper to amplify Bardinet Coffee’s quality offering.

Tasting notes:

Dried fruit notes mix with deep coffee undertones to create a bittersweet harmony. With a rich, dark amber hue, there’s an element of high-shine, reminiscent of a strong Italian espresso.

NOSE: Roasted coffee notes

TASTE: A harmonious blend of sweet fruits and punchy bitter coffee.

FINISH: Hints of prune

How to enjoy:

NEAT: Pour the perfect measure into a tulip or balloon-shaped glass to highlight Bardinet Coffee’s deep colour and capture the full richness and intensity of its coffee aromas. Add a drop of water to reveal an even deeper fragrant intensity.

WITH ICE: Pour Bardinet Coffee into a large tumbler, over two ice cubes. Then wait as the warmth of your hand slowly melts the ice, diluting the liquid to reveal Bardinet Coffee’s rich, sweet fruits and punchy bitter coffee.

IN A COCKTAIL: Espresso Martini

Ingredients

- 60 ml Bardinet Coffee
- 30 ml Espresso Coffee
- 10 ml French vanilla syrup
- ice
- Garnish: orange zest twist

Shake all ingredients with ice, strain into chilled glass, Garnish with orange zest twist