

# ST. LAURENT GENTIANE-QUINA 'BONAL'



Since 1865, this spicy, earthy aperitif has been known as *ouvre l'appétit* (the key to the appetite). It has a reddish brown color and an upfront smell of prunes or raisins. The mid-palette contains the bitter elements from the gentian root and cinchona. It finishes sweet, with grapes and hints of cherry and licorice. While tradition is to drink it neat with a twist, Bonal also mixes well with fresh or hard cider, sparkling wine, and Scotch or American whiskies. It 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. The vinous texture and balanced aromatics 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. Excellent with hard, salty cheeses, salted nuts, or earthy, spicy foods.

Bonal Gentiane Quina shares many characteristics with vermouth, amari and chartreuse. That's because it's an infusion of gentian root, cinchona (quinine) and herbs of the Grand Chartreuse mountains, all in a Mistelle (fortified wine) base. Mistelle is the result of adding alcohol (usually brandy) to the juice of crushed grapes rather than fermenting them to produce the alcohol. This technique offers a sweeter, fresh fruit tone since the fructose hasn't been converted to alcohol.

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.

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## Tasting Note:

### ST. LAURENT BONAL GENTIANE-QUINA

A distinct aperitif with aromas of prunes & raisins; bitter elements of gentian root & cinchona; sweet flavors of cherry, grape & licorice on the finish.

## Shelf Talker:

### ST. LAURENT GENTIANE-QUINA BONAL

Made close to the French Alps in St. Laurent du Pont, this fortified wine, in production since 1865, is known in France as "*ouvre l'appétit*" or the key to the appetite. A distinct aperitif with the bitter elements of gentian root & cinchona (quinine), sweet elements of cherry & raisin & a touch of licorice. Can be used in place of sweet vermouth, or simply add tonic & a squeeze of lemon. Mixes well with Scotch & Whiskey.



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