



COCKTAIL  
BY  
**BOISÉ SPIRITS**



**BOISÉ®**  
SPIRITS

**grapeworks**  
CONSUMABLES



# COCKTAIL BY BOISÉ SPIRITS

## Live new aromatic experiences with Boisé® Spirits and its cocktails.

The cocktails presented are classic cocktails revisited with spirits soaked with our Boisé® Spirits.

Boisé® Spirits offers you a range of high-quality woods to infuse.

Discover a unique and infinite universe to give complex aromas and amber colors to your creations/spirits.

Don't forget to enjoy your cocktails very cold.



**BOISÉ®**  
SPIRITS

Need advice?  
Go to  
[boisespirits.com](http://boisespirits.com).

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# COCKTAIL INSTRUCTIONS FOR USE

To create your own spirits:  
Place the 10g of samples to be  
tested in each glass bottle.



Leave in contact for the time  
indicated on each page  
(between 4 and 6 weeks).

Taste and find the  
matching cocktails  
to your desires.





COCKTAIL

## AIRMAIL WITH BOISÉ® SPIRITS ENGLISH CUSTARD

A LONG COCKTAIL USING THE ROUND NOTES OF WOOD  
COMBINED WITH HONEY AND CHAMPAGNE

**INGREDIENT**  
BOISÉ® SPIRITS  
ENGLISH CUSTARD  
ALCOHOL :  
RUM MOLASSE  
(BACARDI)

### TECHNICAL

In a shaker

### INGREDIENTS

4cl Rum Boisé® Spirits  
English Custard  
2,5 cl Grapefruit  
juice pressed  
1,5 cl Honey water  
(ratio 1 water +1 honey)  
Top Champagne

### GLASS

Highball

### DECORATION

Mint head

In the shaker, add the Rum infused with Boisé® Spirits English Custard, grapefruit juice and honey water.

Shake, pour into glass and top off with Champagne.

Serve with a head of mint as a garnish.

Boisé® Spirits English Custard brings a vanilla and woody side to rum. For an optimal infusion, leave the wood in contact with the spirit for 6 weeks. Tip: Boisé® Spirits Gingerbread Fudge will give more pronounced aromas and Boisé® Spirits Cigar Leaf will give atypical aromas.





**INGREDIENT**  
BOISÉ® SPIRITS  
BUTTERSCOTCH  
ALCOHOL :  
CANE RUM

COCKTAIL

## MOJITO WITH BOISÉ® SPIRITS BUTTERSCOTCH CANDY

A GREAT CLASSIC, BEST MADE WITH CANE RUM MELLOWED  
BY AGEING WITH BOISÉ® SPIRITS BUTTERSCOTCH CANDY  
WHICH BRINGS TROPICAL NOTES

### TECHNICAL

Directly to the glass

### INGREDIENTS

6 cl Rhum Boisé® Spirits  
Butterscotch Candy  
2.5 cl Lime Sugar syrup  
Fresh mint  
Top Fever Tree Ginger Ale

### GLASS

Highball

### DECORATION

Lime slice

Pour rum infused with Boisé® Spirits  
Butterscotch Candy directly into the rum  
in the glass.

Add lime, sugar syrup and fresh mint  
leaves.

Top it off with Fever Tree Ginger Ale.

Mix with crushed ice, serve with a head of  
fresh mint and garnish with a slice of lime.

Boisé® Spirits Butterscotch Candy brings aromatic complexity to agricultural rum. For an optimal infusion, leave the wood in contact with the spirit for 4 weeks.

Tip: Boisé® Spirits French Toast will bring more pronounced notes to the agricultural rum and Boisé® Spirits Fruit Cake will give atypical aromas.



**INGREDIENT**  
BOISÉ® SPIRITS  
CIGAR LEAF  
**ALCOHOL :**  
EDV CORN  
(BORVO)

COCKTAIL

## MINT JULEP WITH BOISÉ® SPIRITS CIGAR LEAF

A FRESH COCKTAIL BALANCED WITH A BROWN LIQUOR  
WITH WARM NOTES

### TECHNICAL

Directly to the glass

### INGREDIENTS

6 cl EDV corn Boisé® Spirits  
Cigar leaf  
2 cl Simple syrup  
Fresh mint  
2 lines Angostura  
cocoa bitter

### GLASS

Julep cup

### DECORATION

Mint head

Pour the corn brandy infused with Boisé® Spirits Cigar Leaf, simple syrup and fresh mint leaves and 2 dashes of Angostura cocoa bitter directly into the glass.

Mix and serve with a head of mint.

Boisé® Spirits Cigar Leaf brings light caramel notes, spice and length to a corn brandy. For optimal infusion, leave the wood in contact with the spirit for 4 weeks.

Tip: Boisé® Spirits Fruit Cake will give atypical aromas and Boisé® Spirits French Toast will give strong corn brandy aromas.





**INGREDIENT**  
BOISÉ® SPIRITS  
ROASTED JAVA  
**ALCOHOL :**  
EDV RYE  
(WOSKA)

COCKTAIL

## TORONTO WITH BOISÉ® SPIRITS ROASTED JAVA

AN APERITIF COCKTAIL HIGHLIGHTING THE SMOKY  
AND FRUITY SIDE OF WOOD

### TECHNICAL

With a spoon

### INGREDIENTS

5 cl EDV rye Boisé® Spirits  
Roasted Java  
2.5 cl Maple syrup  
1.5 cl Bitter picon

### GLASS

Old fashioned

### DECORATION

Orange peel

In a container, pour the rye brandy infused  
with Boisé® Spirits Roasted Java,  
the maple syrup and the Amer picon.

Mix with a spoon and pour into the glass.

Serve with orange peel.

Boisé® Spirits Roasted Java brings smoky notes and length to a rye brandy.  
For an optimal infusion, leave the wood in contact with the spirit for 4 weeks.  
Tip: steep Boisé® Spirits Crème Brûlée in a barley brandy for subtle flavors,  
and Boisé® Spirits Fruit Cake for atypical flavors.





COCKTAIL

## BLOOD & SAND WITH BOISÉ® SPIRITS FRUIT CAKE

A REFRESHING, BALANCED COCKTAIL THAT USES  
THE OXIDATIVE NOTES OF SHERRY (WALNUT) THAT MARRY  
PERFECTLY WITH THE FRUIT

INGREDIENT  
BOISÉ® SPIRITS  
FRUIT CAKE  
ALCOHOL :  
EDV BARLEY  
(NEW MAKE  
CASTAN)

### TECHNICAL

In a shaker

### INGREDIENTS

3 cl EDV Barley Boisé®  
Spirits Fruit Cake  
3 cl squeezed orange juice  
2 cl Guignolet  
1,5 cl Punt e Mes

### GLASS

Coupe

### DECORATION

Candied cherry

Add the barley brandy infused with  
Boisé® Spirits Fruit Cake to the  
shaker.

Add the juice of pressed oranges,  
the guignolée and the Punt e Mes.

Shake and serve in a coupe glass with  
a candied cherry on top.

Boisé® Spirits Fruit Cake brings nutty and nutty notes to a barley brandy. For optimal infusion, leave the wood in contact with the spirit for 4 weeks. Tip: Boisé® Spirits Praline will give subtle aromas and Boisé® Spirits Roasted Java will give stronger aromas to a barley brandy.



**INGREDIENT**  
BOISÉ® SPIRITS  
CRÈME BRÛLÉE  
**ALCOHOL :**  
RAISIN UGNI-  
BLANC (BLANCHE  
ARMAGNAC 44)

COCKTAIL

## SAZERAC WITH BOISÉ® SPIRITS CRÈME BRÛLÉE

A DIGESTIVE COCKTAIL FEATURING DRIED FRUITS FROM  
THE WOODWORKING PROCESS

### TECHNICAL

With a spoon

### INGREDIENTS

6 cl White Armagnac Boisé®  
Spirits Crème Brûlée  
1,5 cl Simple syrup  
2 dashes Peychaud bitter  
Rinse glass with absinthe

### GLASS

Old fashioned

### DECORATION

Lemon twist

In a container, pour all the ingredients and mix with a spoon.

Rinse the glass with absinthe.

To do this, pour a little absinthe into the glass, gently swirl the alcohol on the sides of the glass and discard the surplus.

Pour the mixture and serve with a twist of lemon for decoration.

Boisé® Spirits Crème Brûlée enhances the complexity and fruitiness of the grape brandy. For optimal infusion, leave the wood in contact with the spirit for 6 weeks.

Tip: Boisé® Spirits Roasted Java will bring more pronounced aromas, and Boisé® Spirits Fruit Cake brings atypical aromas.





COCKTAIL

## BAMBOO WITH BOISÉ® SPIRITS FRENCH TOAST

A DIGESTIVE COCKTAIL FEATURING DRIED FRUIT FROM  
THE WOODWORKING PROCESS

**INGREDIENT**  
BOISÉ® SPIRITS  
FRENCH TOAST  
**ALCOHOL :**  
RAISIN  
CHARDONNAY  
(MARC CHAMPENOIS)

### TECHNICAL

With a spoon

### INGREDIENTS

- 3 cl Marc Boisé® Spirits  
French Toast
- 2 cl Tio Pepe Fino sherry
- 3 cl Cocchi di Torino  
vermouth
- 2 Dashes Angostura  
orange bitter

### GLASS

Coupe

### DECORATION

Orange twist

Pour all ingredients into a container.

Mix with a spoon and serve in a coupe  
glass decorated with orange twist.

Boisé® Spirits French Toast brings nutty and slightly mentholated notes. For an optimal infusion, leave the wood in contact with the spirit for 4 weeks.

Tip: Boisé® Spirits Fruit Cake will give strong aromas and Boisé® Spirits Spices Blend will give atypical aromas.



COCKTAIL

## SPRITZ WITH BOISÉ® SPIRITS SPICES BLEND

A FRESH AND FLORAL COCKTAIL,  
EASY TO DRINK AND INTENSE

**INGREDIENT**  
BOISÉ® SPIRITS  
SPICES BLEND  
ALCOHOL :  
PISCO

### TECHNICAL

Directly to the glass

### INGREDIENTS

2,5 cl Pisco Boisé® Spirits  
Spices Blend

2,5 cl Italicus liqueur  
of bergamot

1,5 cl lemon

Top half prosecco half  
sparkling water

### GLASS

Wine glass

### DECORATION

Lemon slice

Pour all ingredients directly into your  
wine glass.

Top it off with half prosecco and half  
sparkling water.

Garnish with a lemon twist or slice.

Boisé® Spirits Spices Blend brings light caramel notes, spice and length  
to a grape vodka. For optimal infusion, leave the wood in contact with the  
spirit for 4 weeks.

Tip: Use Boisé® Spirits Lemon Curd for atypical flavors and Boisé® Spirits  
Cigar Leaf for more prominent flavors.





**INGREDIENT**  
BOISÉ® SPIRITS  
LEMON CURD  
**ALCOHOL :**  
WHEAT GIN  
(TANQUEREY)

COCKTAIL

## GIN FIZZ WITH BOISÉ® SPIRITS LEMON CURD

A LONG AND REFRESHING COCKTAIL HIGHLIGHTING  
THE ESSENCE OF LARCH

### TECHNICAL

In a shaker

### INGREDIENTS

5 cl Gin Boisé® Spirits  
Lemon Curd  
2.5 cl Lemon  
1.5 cl Simple syrup  
1 Egg white Hyssop  
(cucumber water)

### GLASS

Highball

### DECORATION

Lime twist & bay leaf

In the shaker, add the Boisé® Spirits  
Lemon Curd infused gin, lemon, simple  
syrup and finally the egg white.

Shake, pour into the glass.

Complete with the Hyssop.

Finish with a twist of lime and a bay leaf  
or a head of mint as decoration.

Boisé® Spirits Lemon Curd will impart slightly fresh, citrus notes to the gin. For optimal infusion, leave the wood in contact with the spirit for 4 weeks. Tip: For a more subtle flavor, use Boisé® Spirits Vanilla Cupcake and Boisé® Spirits Wild Cherrywood for an atypical flavor.



COCKTAIL

## GIMLET WITH BOISÉ® SPIRITS VANILLA CUPCAKE

A SHORT, LIVELY COCKTAIL HIGHLIGHTING  
THE FLORALITY OF THE WOOD

**INGREDIENT**  
BOISÉ® SPIRITS  
VANILLA CUPCAKE  
**ALCOHOL :**  
RAISIN GIN  
(THOMSON'S)

### TECHNICAL

In a shaker

### INGREDIENTS

5 cl Gin Boisé® Spirits  
Vanilla Cupcake  
2,5 cl lime  
1 cl elderflower cordial

### GLASS

Coupe

### DECORATION

Lime slice

In the shaker, add the Gin infused  
with Boisé® Spirits Vanilla Cupcake,  
lime and Cordial.

Shake and serve in a coupe glass  
with a slice of lime.

Boisé® Spirits Vanilla Cupcake will bring out the floral notes of the grape-based gin. For optimal infusion, leave the wood in contact with the spirit for 4 weeks.

Tip: For a grape-based gin with stronger flavors, use Boisé® Spirits Praline and Spices Blend.





COCKTAIL

## WHITE RUSSIAN WITH BOISÉ® SPIRITS PRALINE

A DIGESTIVE COCKTAIL WHERE THE VODKA PRALINE  
WILL ADD A DIMENSION OF COMPLEXITY

**INGREDIENT**  
BOISÉ® SPIRITS  
PRALINE  
**ALCOHOL :**  
VODK IN RYE  
(BELVÈDÈRE)

### TECHNICAL

In a shaker

### INGREDIENTS

6 cl Woody Boisé®  
Spirits Praline

2 cl Cold Brew from  
Bordeaux Distilling Co

2 cl Cream

2 cl Almond milk

### GLASS

Old fashioned

### DECORATION

Physalis

In the shaker, add the vodka infused  
with Boisé® Spirits Praline, Cold Brew,  
cream and almond milk.

Shake and serve in the glass with  
a physalis.

Boisé® Spirits Praline will bring aromatic complexity to a rye vodka.  
For an optimal infusion, leave the wood in contact with the spirit for 4 weeks.  
Tip: For best flavors For more subtle flavors on a rye vodka, use Boisé®  
Spirits Fruit Cake and Boisé® Spirits Spices Blend for more subtle flavors.



**INGREDIENT**  
BOISÉ® SPIRITS  
FRUIT CAKE  
**ALCOHOL :**  
VODKA BLÉ  
(SUMMUM)

COCKTAIL

## CAIPIROSKA WITH BOISÉ® SPIRITS FRUIT CAKE

A REFRESHING COCKTAIL THAT SURPRISES WITH PLEASANT  
RESINOUS NOTES ENHANCED WITH A LITTLE SPICE

### TECHNICAL

Directly to the glass

### INGREDIENTS

5 cl Vodka Boisé®  
Spirits Fruit Cake  
2,5 cl Lime  
1,5 cl Monin Ginger

### GLASS

Old fashioned

### DECORATION

Mint & Lime

Pour the vodka infused with Boisé® Spirits  
Fruit Cake, lime and Monin Ginger.

Mix with crushed ice and garnish  
with mint and lime wedges.

Boisé® Spirits Fruit Cake brings fresh, green and spicy notes to a wheat vodka. For optimal infusion, leave the wood in contact with the spirit for 4 weeks.

Tip: With wheat vodka, Boisé® Spirits Crème Brûlée will give subtle aromas and Boisé® Spirits Wild Cherrywood will give stronger notes.





COCKTAIL

## VODKA MARTINI WITH BOISÉ® SPIRITS SPICES BLEND

AN APERITIF COCKTAIL REVISITED USING A BROWN LIQUOR  
BY CHANGING THE USUAL DRY VERMOUTH FOR A ROUNDER PINEAU  
TO MATCH THE WOODY VODKA® SPIRITS 4 SPICES

**INGREDIENT**  
BOISÉ® SPIRITS  
SPICES BLEND  
**ALCOHOL :**  
VODKA RAISIN  
(CIROC) & SPICE  
BLENDS

### TECHNICAL

With a spoon

### INGREDIENTS

7 cl Vodka Boisé®  
Spirits Spices Blend  
1 cl Pineau des Charente

### GLASS

Coupe

### DECORATION

Orange peel

In a container, pour the Boisé® Spirits  
Spices Blend infused vodka and the  
Pineau des Charente.

Mix with a spoon and pour into a coupe  
glass.

Garnish with an orange peel for beauty.

Boisé® Spirits Spices Blend brings light caramel notes, spice and length  
to a grape vodka. For optimal infusion, leave the wood in contact with  
the spirit for 4 weeks.

Tip: Try Boisé® Spirits Butterscotch Candy for subtle flavors and Boisé®  
Spirits Fruit Cake for atypical flavors with a grape vodka.

# DESCRIPTION AND SOAKING TIMES



FRENCH NAME	SOAKING TIME	DESCRIPTION
Wild Cherrywood	4 weeks	Floral aromas and slightly toasted almond nuances
Praline	4 weeks	Mouth with aromas of caramelized nuts, roasted, with notes of vanilla (like a smell of Christmas market).
Vanilla Cupcake	4 weeks	A flavor enhancer, which accentuates the delicate vanilla and sweet notes.
Butterscotch Candy	4 weeks	An elegant warm sensation accompanied by aromas of sweet and milky mocha.
Cigar	4 weeks	Tasty, sweet, wood fire smoke.
Roasted Java	3 weeks max.	Notes of black coffee, hot caramel and light nutty flavor.
French	4 weeks	Pleasantly soft aromas of toast with a buttery and sweet roundness.
Spices Blend	4 weeks	A light, clean caramel profile with a lingering, round, warm finish.
English Custard	5 to 6 weeks	A rich, well-integrated vanilla palate with a smooth, mellow oak profile.
Gingerbread Fudge	5 to 6 weeks	Silky mouth with aromas of caramel and warm notes of sweet spices.
Crème Brûlée	5 to 6 weeks	Elegant profile with notes of caramelized sugar, butterscotch and nuances of molasses.
Fruit Cake	5 to 6 weeks	A complex blend of dried fruit, nutty and tobacco aromas.





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**IN COLLABORATION  
WITH THE CRAFTSMAN SHELL MAKER,  
ARNAUD CHEVALIER**