FERRAND DRY CURAÇAO

ferrandcognac.com

Category	Curaçao – Triple Sec – Orange Liqueur
ABV	40%
Volume	375ml and 750ml bottles available
Origin	France
Raw Material	Grapes : Ugni-Blanc for cognacs & several varieties for brandy and wine spirit Bitter orange peels : Laraha (Haiti)
Volatile Compounds	207 g/hL AA
Dosage	180 g/L
Blend	1. Distillate of orange peels (infused in wine spirit). 2. Vegetal infusion 3. Barrel-aged toasted sugar The three are then blended together with brandy and cognac to make Ferrand Dry Curaçao.
Type of Barrel	Aged cognac barrels containing orange peels for a last aromatic touch
Tasting Notes	Aromas of orange blossoms with candied orange zest as well as toasted wood notes reminiscent of aged cognac
Perfect Serve	Great for cocktails
Barcodes 750ml	UPC : 695521151449 SCC : 10695521151446
Barcodes 375ml	UPC : 695521151975 SCC : 10695521151972
Barcodes 1L	UPC : 695521153108 SCC : 10695521153105

FERRAND DRY CURAÇAO

Press Quotes

F. PAUL PACULT'S SPIRIT JOURNAL

"In 2012 I rated this outstanding triple sec from the genius of Alexandre Gabriel Four Stars and I feel that as it has now stood the test of time, it's totally correct to bump it to Five Star status. ***One of the top five entries into the liqueur category from the past two generations. 5 Stars/Highest Recommendation."***

Paul Pacults, April 2020

WINE ENTHUSIAST MAGAZINE

Top 100 spirits 2019

*"**A bartender favorite Dry Curaçao** that's sure to elevate your cocktail game."*

"95 points rating : Less sweet and more sprightly than most orange liqueurs, the aroma explodes with orange peel and marmalade. The palate echoes those notes, finishing brisk and slightly bitter, tinged with ginger sparks."

Kara Newman, December 2019

THRILLIST

***"This is quite possibly the greatest orange liqueur ever created,** and in a Margarita, the spirit does wonders. A collaboration between cocktail historian David Wondrich and Pierre Ferrand's Alexandre Gabriel, the curaçao is based on a 19th century recipe that uses 14 different botanicals, with dried bitter Seville oranges as the principal ingredient. The base is a combination of un-aged brandy and Cognac. Incredibly complex and layered, the spirit has a dry, tannic sharpness to it with notes of marzipan, vanilla, creamsicle, clove and oak."*

Dillon Mafit, June 2018

GQ

"Ferrand Dry Curacao is my go-to."

Brock Schulte, June 2018

VINEPAIR

" Ferrand Dry Curacao, a high-quality triple sec."

Natalie Migliarini, August 2018

FERRAND DRY CURAÇAO

Medals & Awards

5 stars / highest recommendation
Spirit Journal 2020

★★★★★ HIGHEST RECOMMENDATION
F. PAUL PACULT'S
SPIRIT JOURNAL

Top 100 Spirits
Wine Enthusiast 2019

WINE ENTHUSIAST 2019
TOP 100 SPIRITS

Finalist 96 points
Ultimate spirits Challenge 2017
"Extraordinary, Ultimate Recommendation"

Fruit Liqueur Category Winner
Instil Drinks 2014

Instil DRINKS CO

Finalist Best New Product
Tales of the Cocktail 2013

tales of the COCKTAIL NEW ORLEANS

Spirit of the Year
Berlin Bar Show 2013

BCB BAR CONVENT BERLIN

TOP 100 spirits I Chairman Trophy I 97 points
Ultimate spirits Challenge 2021
The best orange liqueur in the world

FERRAND DRY CURAÇAO

Cocktails

Spritz à l'Orange

- 2 parts Ferrand Dry Curaçao
- 5 parts dry sparkling white wine
- Squeeze in a lemon quarter

Serve with an orange slice and lots of ice !

Scan these QR codes to view our step-by-step video tutorials !

Margarita

- 2 parts Tequila
- 1 part Ferrand Dry Curaçao
- 1 part fresh lime juice
- 1 teaspoon of simple syrup

Pour all ingredients into a shaker and shake vigorously with ice. Strain and pour into a glass filled with new ice. Garnish with a lime slice.

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Shelf set recommendation

- Eye Level
- Triple Sec Category
- Placed between Cointreau and Grand Marnier

Shelf schematics