Established 1876 Reawakened 2015

WOLLERSHEIM DISTILLERY

FAMILY CRAFTED SPIRITS

Distiller's notes

Crème de Noyaux

A unique almond-flavored liqueur known for its use in the classic ice cream drink, the Pink Squirrel.



Story: For over two years we worked closely with our friends at Bryant's Cocktail Lounge, the home of the Pink Squirrel, to develop this Crème de Noyaux. It is a sweet almond flavored liqueur known for contributing the signature color to the iconic drink.

About the Name: Pronounced as "krem deh noi-yo", Noyaux is the French word for the apricot and peach kernels that the flavor is derived from.

Fortifier: High proof, young brandy

Production Method: Brandy flavored with real vanilla and fruit, with a bitter almond oil extract distilled from the pits of peaches and apricots. Does not contain any proteins found in nuts that cause allergic reactions. Natural color derived from cochineal.

Sweetness: Sweet

Serving: Use in the Pink Squirrel or check our website for new cocktail ideas

Alcohol: 25% Alcohol by volume (50 proof)

Distiller Tom Lenerz and Winemaker Philippe Coquard bring a winemaking approach to the spirits with attention to terroir, slow fermentations and quality of woods sourced for barrel aging, resulting in this fine spirit.

PRAIRIE DU SAC, WISCONSIN

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