



ELIXIR D'ANVERS

F.X. de Beukelaer

In 1863, François-Xavier de Beukelaer founded his liqueur distillery at Paardenmarkt in Antwerp. The demand for this new liqueur was increasing exponentially causing the need to relocate several times over the years to larger facilities, eventually building a distillery in Van Trierstraat to meet the demand they had incurred both domestically and internationally.

François, a student of medicine and pharmacy, completed his final recipe for Elixir d'Anvers at precisely 2am of March 19th, 1863. Through his creation of this delicious herb-flavored liqueur, it managed to stand out from others due to its

remarkable digestive and beneficial characteristics. It is this distinct liqueur that led to an extensive succession through the Beukelaer family.

After many years of collaboration with Emile de Beukelaer, Ivan Nolet de Brauwere, a member of an old distiller's family, is now leading FX de Beukelaer. He brought much-needed modernisation to the company, whilst maintaining respect for the tradition. After over one and a half centuries, he continues the work that François-Xavier de Beukelaer had started.



ELIXIR D'ANVERS, 158 YEARS OF TRADITION

Over 30 botanicals in Elixir d'Anvers

PRODUCT OVERVIEW



TASTING NOTES

- Full, rich aromatics of herbs and spices
- Slight hints of cinnamon and coriander
- Unique sweet herbaceous tones mixed with savory spice
- A complex and balanced flavor that is both bitter and sweet

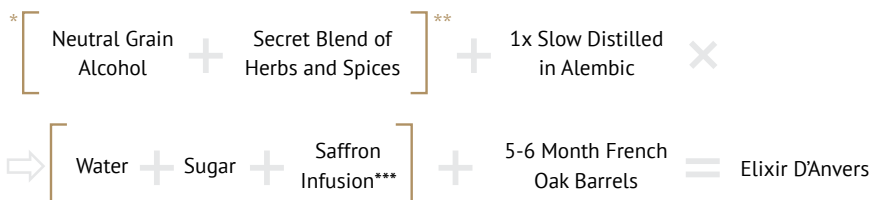


SERVING RECOMMENDATIONS

- Perfect additive for Appletini or Antwerp mule; works well with warm spices
- Replacement for Campari or Chartreuse
- Versatile with tart flavors such as cranberry and pomegranate



PRODUCTION PROCESS



* Maceration in Alembic

** Contains walnuts

*** Proprietary Recipe for Infusion

36.9%
ALC/VOL

700mL
BOTTLE

432 Maple Street Unit #4, Ramona, CA 92065



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SKU

DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



PAARDENMARKT
ANTWERP
BELGIUM

