

MIRANILLE

L'ACCORD SECRET MIRABELLE & VANILLE



L'abus d'alcool est dangereux pour la santé, à consommer avec modération.

Edition 2017

SPIRITUEUX ET GOURMANDISES
D'EXCEPTION FRANCAISE

FLAVORS OF VICTORIES...

FROM THE RACE TRACKS TO FLAVOR INNOVATOR...



MIRANILLE
L'ACCORD SECRET MIRANILLE/WHISKY



ICE RACING CHAMPIONSHIP ANDROS TROPHY 2006 : SERRE CHEVALIER

Winner Paul Bourlon - 2nd Yvan Muller (4 times WTCC World Champion) - 3rd Alain PROST (4 times Formula 1 World Champion)

Paul BOURLON - Conceptor and creator - Miranille Premium Spirits range from France - Lorraine

A faded background image of three male race drivers standing on a podium, celebrating a victory. They are wearing white racing suits with red and black accents. The driver in the center is holding a trophy high in his right hand. Behind them is a large blue banner with the text 'SERRE-CHEVALERIE' in white. Other logos like 'MOTUL' and 'PIL' are visible on the podium structure.

From the race tracks to flavor innovator ...

I have dedicated 40 years of my life to my passion of sports, from downhill skiing to motor racing. Now my thrill-seeking has forged a new identity: creating new and exciting libations by playing with flavors, catering to even the most discernible palate.

After years of dietary discipline in pursuit of competitive sporting passions, I can finally break free, explore and share my love of culinary arts with those who seek adventures both in and out of the kitchen.

I take great pleasure in seeking new and unique combinations using authentic, high quality ingredients from my native home of Lorraine. I am dedicated to creating innovative flavors while respecting savoir-faire and tradition.

The recognitions we have received for innovation are a testament to the originality of our products. If you love exquisitely subtle flavors and constantly seek new pleasures in life, you must try Miranille.

Paul Bourion

MIRANILLE

L'ACCORD SECRET MIRABELLE & VANILLE



MIRANILLE Classique

Miranille is made from a distilled Mirabelle plum brandy that has been flavored with just the right amount of bourbon vanilla pods, creating an amazing soft and sensual libation.

As with all fine brandy, Miranille's unique notes compound as it ages, producing new and exciting flavors and character that may be further enhanced by varying the temperature at which it's served.

We've separated two flavors and characters from sweet vanilla to a more masculine, dry "Mirabelle plum" spirit.

This diversity in Miranille allows for enjoyment in all settings and for all occasions.

Tasting Recommendation

Depending on your preferences, Miranille can be enjoyed as an aperitif, as a cocktail ingredient, as a port-style dessert wine (digestif) or even in recipes to add an extra twist.

Can be served at room temperature, chilled or on ice.

MIRANILLE CLASSIQUE

Premium Cherry plum (mirabelle)
and Vanilla Bourbon liquor

35,3% - 20-35-70-100 cl

MIRANILLE Xtrem

Created after conversing with Michel Roth - famous French Chef at the Ritz Paris for many years, Bocus d'Or, MOF Meilleur Ouvrier de France.

Michel wanted a drier version of the Miranille for a langoustine recipe.

Miranille Xtrem is stronger and drier, in an "aged brandy" style, suited for connoisseurs and chefs.

Awards

Classique and Xtrem

Elected Vosges Terroir 2013 and 2015 with the « Tableau d'Honneur ».

Finalist of the innovation award of the « CCI des Vosges 2013 ».

Selected at SIAL INNOVATION CHINA 2014.

Winner of the «Drink» Contest at the « Festival du Bon et du Goût Reims 2016 » (Jury presided by Arnaud Lallement « l'Assiette Champenoise à Reims » 3 Michelin stars)

MIRANILLE Xtrem

Premium Cherry plum (mirabelle)
and Vanilla Bourbon liquor

40,5% - 20-35-70-100 cl



MIRANILLE

L'ACCORD SECRET MIRABELLE & VANILLE

MIRANITO

A legendary Mojito recipe reinterpreted by Etienne Descoings, a world-famous mixologist whose resume highlights include, among numerous others, the Cannes Film Festival.

In this recipe, use Miranille instead of rum and add a touch of verbena to mingle the cocktail flavors and deliver fresh notes to the palate.

Miranito is a unique, innovative drink that elegantly combines aromatic complexity, sweetness, hints of acidity and just the right touch of bitterness.

Awards

Winner innovation contest
« INOVAL 2014 customer price »

Tasting Recommendation

We recommend you serve it chilled or on ice in a “pool” glass as an aperitif before a meal.

Or, you can savour it chilled with your desserts – it goes perfectly with chocolate, cakes, crepes, Mirabelle pies, Christmas logs...

12,2% - 75 cl



MIRANITO



MIRANILLE

L'ACCORD SECRET MIRABELLE & VANILLE



MIRANILLE CHAOS

We're always searching for new ways to surprise and delight, a path which inevitably inspired a blending of Miranille with cocoa: the treat of kings.

Miranille Chaos combines our flagship spirit with the sweetness of vanilla and the lingering notes of artisanal cocoa to create a delicious flavor sensation.

The rich aroma of Ecuadorean cocoa beans recalls favorite childhood memories, which are expertly balanced with a distinctly adult personality:

A light, flavorful liqueur that finishes with vibrant cocoa notes.

Awards

Elected Vosges Terroir 2015 with the « Tableau d'Honneur ».

Tasting Recommendation

As a digestif, tempered or slightly chilled, it is perfect to enjoy in the company of good friends.

MIRANILLE Chaos

Premium Cherry plum (mirabelle) and Vanilla Bourbon liquor and cocoa beans

35,3% - 50 cl

RHUM VIEUX

MIRANILLE MATURATION



RHUM VIEUX **MIRANILLE** **MATURATION 43°**

Rhum Vieux is an aged, powerful rum that stands out with its bold flavor and subtle sweetness. Selected for its specific gustatory qualities, our Rhum is barrel aged for a minimum of 36 months, allowing for delectably sweet notes without the need for added sugar.

This Rhum is tempered with Bourbon vanilla pods that have already mingled in our Miranille, producing a mature, aromatic liqueur with a soft sensuality.

Along with the obvious vanilla notes you'll find subtle woody flavors characteristic of fine aged Rhums, all further enhanced by hints of banana much sought after by distillers.

A unique Rhum pleasure, uniquely matured in Lorraine.

OLD RHUM
Miranille
Maturation

43% -70 cl

Rhum distilled in Guadeloupe.

RHUM VIEUX

MIRANILLE

MATURATION 57°

A limited series that's only available in carafes.

Rhum Vieux caters to lovers of rare spirits, aromatic power and sumptuous texture.

Our first release proved this Rhum to be a favorite of whiskey aficionados, yet appreciated by the full spectrum of spirit lovers.

An exclusive rum for connoisseurs - made in Guadeloupe and carefully enriched in Lorraine.

OLD RHUM
Miranille Maturation
Carafe 57% -70 cl

Rhum distilled In Guadeloupe.



RHUM VIEUX

MIRANILLE MATURATION



PREFACE DE MICHEL ROTH

I crossed paths with Paul Bourion at a promotional event in my native region of Metz. This is where I first enjoyed Miranelle, Paul's exquisite elixir that he had just created and had yet to share in the market.

The originality and quality of Miranelle is unmatched. Its excellence however not surprising, as it is made essentially of Mirabelle, boldly emblematic of Lorraine's terrain.

Astonishing is its creator. One would think such a gourmet invention could only be concocted by an experienced distiller. Rather, it is a former sportsman who has re-dedicated himself to his passion for fine tastes and gourmet distinction.

We now have the pleasure of enjoying his Miranelle creations throughout France.

With this book, Paul continues on his path of gourmet discovery. He experiments with local, authentic products, combining complementary ingredients to create revolutionary tastes and sensations.

Thanks to Paul and the authors of this book, I see with pleasure that the gastronomic heritage of our region can evolve so beautifully and find unparalleled excellence.



Michel Roth

3

AUTHENTIC AND INNOVATIVE FRENCH PRODUCTS CREATED WITH RESPECT TO TERROIR'S TRADITION






MIRANILLE
L'ACCORD SECRET MIRABELLE & VANILLE

MIRANILLE
40 Route de Harréville
88350 LIFFOL LE GRAND
Tel + 33 660 14 14 97
E-mail: contact@miranille.com

