

FLUÈRE®

— FIND YOUR FLOW —



THE NAME

FLUÈRE is the Latin word for 'Flow'.

Flow links directly to our distilled liquid and the design of the bottle that flows like a river. Flow also refers to the state of mind most of us are striving to reach.

The concept of 'flow' is fundamental to FLUÈRE, that feeling of purpose, energy, ease of movement physically and mentally.

HOW WE DO IT

FLUÈRE contains only the best ingredients and finest botanicals. Seeds from the exotic Casablanca coriander, sugar cane molasses from Dominican Republic, juniper berries from the high peaks of the Himalaya, exquisite lavender from the Provence and Mediterranean lemon peel.

To get the best out of every branch, leaf and berry, all botanicals, spices and fruit are individually distilled through hydrosteam distillation.

The essential oils derived from the distilling process ensure the premium taste and unique after-bite of any drink made with FLUÈRE products.

SUMMARY

- FLUÈRE has a unique complex, mature taste and unique after bite
- Made with the same complex distilling techniques used for spirits
- Superior production method: hydrosteam distillation
- High quality ingredients and botanicals all individually distilled
- Highly regarded by both industry and consumers with top awards in the category
- The most stable non-alcoholic liquid out there with tunnel pasteurization applied after bottling: 24 months shelf life

flueredrinks.com



FLUÈRE BOTANICAL BLEND

FLORAL • CRISP • CITRUS

Coriander seed & lime peel give a bright and zesty character to the nose whilst the lavender and Juniper add herbal & floral notes.

- Gin Alternative -



FLUÈRE SPICED CANE

RICH • ROBUST • COMPLEX

Notes of chocolate and coffee on the nose and a sweet, complex, earthy palate. The richness of the Dominican sugar cane mixes with hints of tonka bean and spice.

- Rum Alternative -



FLUÈRE RASPBERRY BLEND

FRESH • FRUITY • SMOOTH

Floral, piney notes from the Juniper and a zing of citrus from Lime peel, combined with the sweetness of the fresh raspberry.

- Pink Gin Alternative -



FLUÈRE SMOKED AGAVE

SMOKEY • ROASTED • EARTHY

Characteristic vegetal sweetness of agave with a hint of black pepper. Smoked hickory wood to give that smokey, earthy richness that goes with it.

- Mezcal Alternative -



FLUÈRE BITTER

ZESTY • BITTER SWEET
• HERBAL

Herbaceous quinine bitterness balanced with sweetness flavored with orange zest. Long lingering quinine, zesty orange and orange bitterness.

- Bitter Alternative -



FLUÈRE GIMLET

2 oz FLUÈRE Botanical
½ oz lime juice
⅓ oz simple syrup

SHAKE & STRAIN



FLUÈRE MULE

2 oz FLUÈRE
Spiced Cane
½ oz lime juice
4 oz ginger beer

BUILD OVER ICE



RASPBERRY COLLINS

2 oz FLUÈRE Raspberry
⅔ oz simple syrup
1 oz lemon juice
Top with soda water

BUILD OVER ICE



FLUÈRE PALOMA

1 ¾ oz FLUÈRE
Smoked Agave
½ oz lime juice
Top with grapefruit soda

BUILD OVER ICE



FLUÈRE SPRITZ

1 ½ oz FLUÈRE Bitter
3 oz non alc sparkling
wine

BUILD OVER ICE