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## ENRICO BERNARD SERPOUL THYME LIQUEUR

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**Region:** Piedmont, Italy

**Product Type:** Herbal liqueur

**Primary Botanicals:** Flowers, Breckland thyme

**Botanical Source:** Piedmont alpine mountains

**Finished ABV:** 30%

**Method of Production:** Maceration of botanicals into neutral spirit

**Try this in a:** As a Spritz or in a White Negroni

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

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### Notes from Oliver:

Since 1902, the Bernard family has produced a range of liqueurs made mostly from the herbs from two high valleys in the Piedmontese Alps. These herbs are picked by the family themselves or purchased from friends, usually in the early morning for peak fragrance, and dried naturally- also by the family. The liqueurs are made with the sense of place we normally expect from wine, and with the same respect for the raw materials.

Made entirely of flowers and leaves of 'timo serpillo' or Breckland Thyme, gathered at 8,500 feet above sea level, at which altitude the aroma is more pronounced, in the Piedmontese Alps. The thyme is dried naturally and macerated in alcohol at room temperature. The liqueur is redolent of thyme aroma and flavor, and also very floral. Drink with soda as an aperitivo, or with Gin and Suze as a cocktail. Bottled at 30% alcohol by volume.