



BÔTAN
DISTILLERY



INTRODUCTION — Over Bôtan Distillery

Bôtan Distillery launched in 2018. What followed was an intense period of development resulting in the world's first Botanical Spirits made from our own cultivated herbs and flowers with no artificial ingredients and no preservatives. Meanwhile, we have a wide range of gourmet non-alcoholic drinks for any occasion: Botanical Spirits, Cocktails & Wynes.



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BOTANICAL SPIRITS

As a non-alcoholic flavor institute, we rely on superior botanicals that we grow, distill and blend ourselves into premium non-alcoholic Botanical Spirits. These are made only from real ingredients. Therefore, one bottle contains 500gr of fresh botanicals. With our Botanical Spirits you create mindful and clean cocktails with a deep aroma palette. These products always need another act or mise en place to create a gourmet cocktail or pairing with.

Citrus Ginger	Juniper Garden	Pine Haze	Citrus Spice	Signature Blend	Oriental Roast	Hanami
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READY TO SERVE

BOTANICAL COCKTAILS

The Botanical Cocktails are inspired by classic and gourmet cocktails, created based on "single herbs distillates" and lightly sweetened with organic honey. In addition to the existing classics, Bôtan has also developed unique creations that aim to put their signature on the map. These cocktails are layered in flavor intensity, ranging from an impactful nose to an impressive experience on the palate with a continuously evolving finish to finish. **Any cocktail can also be made alcoholic by adding an alcoholic spirit.**

Ginzu	Wakataya	Shizo	Pomelo Asada
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READY TO SERVE

BOTANICAL WYNES

Bôtan Distillery's Botanical Wynes honor the same principles as winemaking: terroir, craftsmanship, authenticity. Fermented grapes here become distilled herbs, which are then assembled with a selection of fruit varieties. Both on the Antwerp fields and at the herb distillery in Schoten, we work completely organically and purely (without chemical manipulation and intervention).

Botanical Wyne was not created to resemble traditional wine or mimic a specific grape, but rather to experience layered flavors and to be used as food pairing.

Botanical Wynes hebben niets te maken met het industriële proces van de-alcoholisering.

"Wyne" refers to the culture and traditions surrounding wine: occasion and tasting. Like a bottle of wine, you open a Botanical Wyne at a particular time or occasion to explore flavors or simply enjoy.

Cuvée Cassy	La Cuvée Folie	Gezellig	Henry Quatre	Exhibit 4
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BOTANICAL SPIRITS



CITRUS GINGER ALLSPICE

Welcoming etheric oils of lemon fruits and mandarins, supported by ginger aroma. Clean flavour of distilled citrus fruits, lengthened by subtle sweet & spiced Jamaican piment (allspice). A long bittersweet aftertaste with notes of lime zest and floral & slightly spicy ginger.



JUNIPER GARDEN

Welcoming Mediterranean herbs. Flowers of thyme, rosemary, chamomile, followed by the deep rich flavour of white grapes and wild juniper berries (the ingredient which gives gin its typical flavour). Subtle aromatic bitters followed by sweet notes of mountain honey.



PINE HAZE

Vibrant and fresh, with a pine-forward welcome. Pine and wood to the fore, supported by zesty notes from citrus herbs, lemon blossoms and subtle fennel flowers. Subtle sweet finish of mountain honey with subtle notes of fennel.



CITRUS SPICE

Welcoming etheric oils of orange fruits and mandarins, supported by floral and tingly sansho pepper. Japanese mandarine first, followed by the clean flavour of distilled citrus fruits, lengthened by subtle sweet citrus blossoms. A long bittersweet aftertaste with notes of lime zest and floral & slightly smoked sansho pepper.



SIGNATURE BLEND

Combines three varieties of roses as damask rose, raw and roasted cacao and lime herbs. The flavour is floral and sweet.



ORIENTAL ROAST

Roasted cumin to the fore, supported by subtle smoked black pepper. Cumin and floral oregano hit the palate, supported by roasted and subtle smoked flavours. The etheric oils warm up the middle of the palate and cause a pleasant thrill. Fresh cacao and lime fruit settle on the rear palate followed by a second finish by pepper and subtle sweet earthy undertones.



HANAMI [PRIVATE COLLECTION]

A walk through our shiso fields.



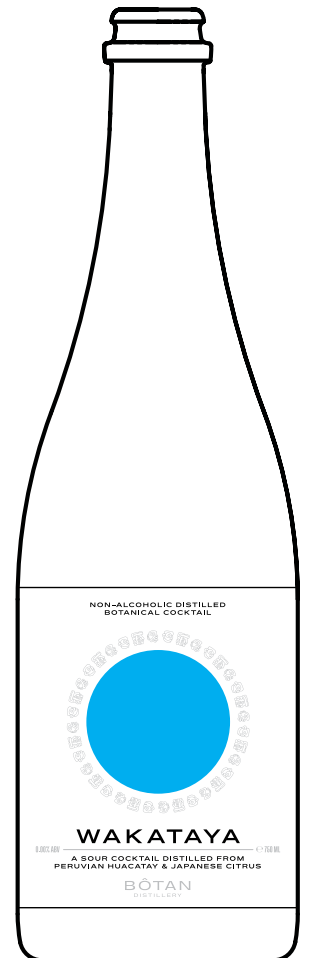
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BOTANICAL COCKTAIL WAKATAYA

An ode to the unique Peruvian herb "Huacatay." This is a Peruvian mint variety. Based on the classic cocktail "Pisco Sour". The herb Huacatay for this cocktail is cultivated in Belgium and distilled in Antwerp.

TASTE	'Herbal & fresh'. Huacatay, basil, mint, tarragon, lime. Style of a 'Sour Cocktail' so higher on the acids.
OCCASION	Apéritif, after-dinner, sip slowly.
HOW TO SERVE	110 ml in a tumbler full of ice (possibly with garnish - lime wedge, Huacatay or capucin).
ALCOHOLIFY	Add 30 ml of Gin, Tequila or Peruvian Pisco to 110 ml of Wakataya.
INGREDIENTS	10 individual distillations of fresh herbs and flowers: Huacatay, (verveine) lime verbena, black pepper, lemon balm, honey.
CONTENT	1 bottle = 6 to 7 glasses (of 110 ml).
SHELF LIFE	2 years unopened. Keep refrigerated after opening and keep for 10 days.
FOODPAIRING	Ideal as an aperitif, it can also be used to pair with Nikkei cuisine such as ceviche, raw fish dishes, tempura dishes.



MENU IMPLEMENTATION

Wakataya – Bôtan Distillery*
Huacatay, basil, mint, lime

Under the section "Cocktails" with an asterisk (*) after the cocktail name with a mention at bottom of the page saying (*) = Non-Alcoholic
OR
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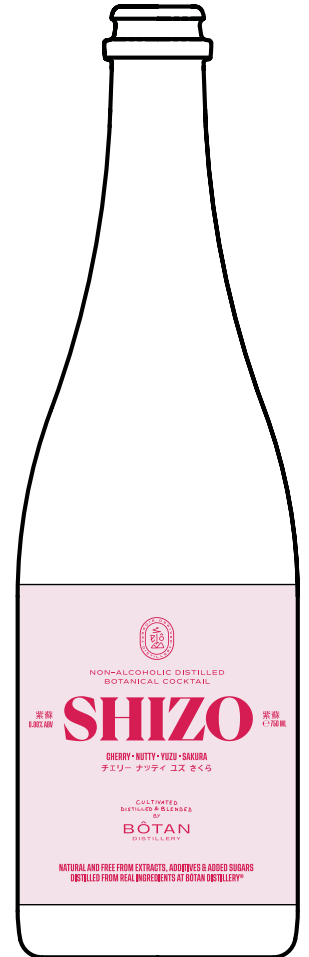
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Why Shizo with a "Z"?
In this cocktail, we honor Japanese cuisine with two distinctly Japanese terroir-bound botanicals: red Shiso and Yuzu.

BOTANICAL COCKTAIL SHIZO
An ode to Japanese terroir through a combination of red Shiso and Yuzu. The taste of Shizo cocktail is expressed by the delicate flavor of freshly harvested Shiso sourced from Japan and organically cultivated and distilled in Belgium. A true signature cocktail of Bôtan Distillery.

TASTE	Shiso, yuzu, almond, sakura.
OCCASION	Apéritif, after-dinner, sip slowly.
HOW TO SERVE	110 ml in a tumbler or coupe glass full of ice (possibly with garnish - leaf red or green shiso).
ALCOHOLIFY	Add 30 ml of Gin (Roku), or neutral sake to 110 ml of Shizo.
INGREDIENTS	11 individual distillations of fresh herbs and flowers. Shiso, Sansho pepper, orange blossom, yuzu, honey.
CONTENT	1 bottle = 6 to 7 glasses (of 110 ml).
SHELF LIFE	2 years unopened. Keep refrigerated after opening and keep for 10 days.
FOODPAIRING	Ideal as an aperitif, it can also be used to pair with Japanese cuisine such as sushi, raw fish dishes with sweeter seafood, barbecue lobster.



MENU IMPLEMENTATION
Shizo – Bôtan Distillery* <i>Shiso, yuzu, almond, sakura</i>
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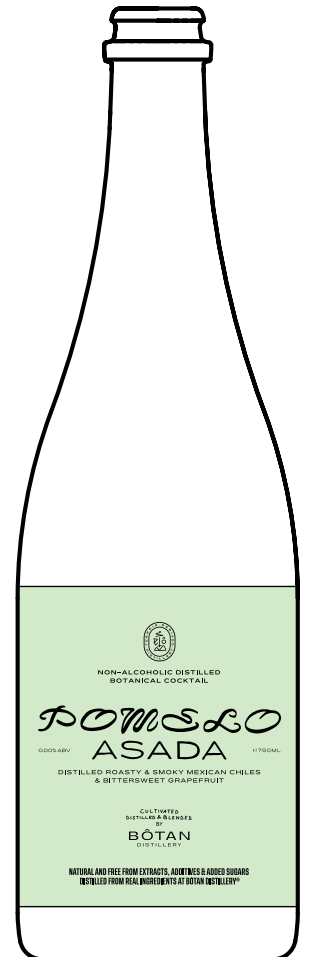
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BOTANICAL COCKTAIL POMELO ASADA

Based on the classic cocktail Mezcal Paloma. Distilled from Mexican peppers including Jalapeno and Ancho. Bôtan Distillery roasts and smokes the peppers before distilling them, without alcohol. Nice and fruity bitters of grapefruit, with very smoky, smoky notes.

TASTE	Fruity bitters of grapefruit, smokeyness of distilled peppers.
OCCASION	Apéritif, after-dinner, sip slowly.
HOW TO SERVE	110 ml in a tumbler full of ice (possibly with garnish - chili pepper or Hoja Santa).
ALCOHOLIFY	Add 30 ml of Tequila to 110 ml of Pomelo Asada.
INGREDIENTS	14 individual distillations of fresh herbs jalapeno, ancho, chili, grapefruit, honey.
CONTENT	1 bottle = 6 to 7 glasses (of 110 ml).
SHELF LIFE	2 years unopened. Keep refrigerated after opening and keep for 10 days.
FOODPAIRING	Ideal as a hearty aperitif (but especially digestif), also usable as a pairing with oily spicy roasted Mexican cuisine such as El Pastor, mole, curries, ...



MENU IMPLEMENTATION

Pomelo Asada – Bôtan Distillery*

Fruity bitters of grapefruit, smokeyness of distilled peppers

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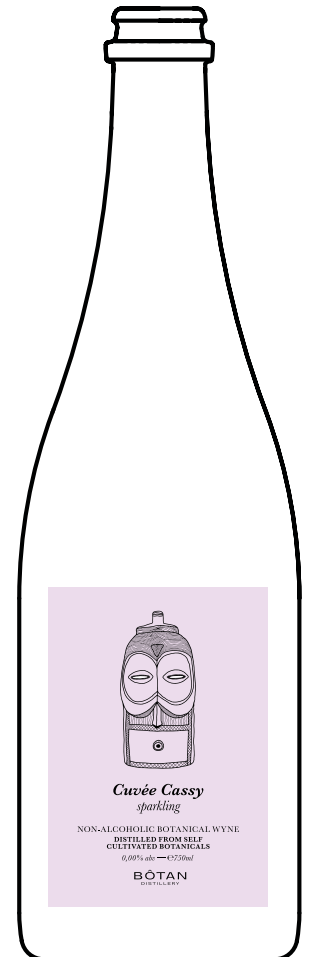
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BOTANICAL WYNE CUVÉE CASSY (SPARKLING)

Cuvée Cassy is a sparkling Wyne originating in Belgium. This Botanical Wyne is made by Bôtan Distillery based on 15 distilled herbs including myrtle, cassis and birch wood assembled with elderberry. In the nose you recognize aged red fruits, floral notes but also a buttery character. To which in the mouth you can discover red and blue berries, a slight spiciness and also hints of myrtle and rosemary.

ASSEMBLAGE	Cassis, myrtle, birchwood.
NOSE	Candied red fruits, floral notes, soft hints of wood, buttery character, raisins.
MOUTH	Redcurrant, blueberry, apple, light spiciness, hints of myrtle and rosemary.
FOODPAIRING	Light and/or vegetarian dishes, dishes with shellfish / lobster / shrimp, as well as desserts with red fruit, tarte tatin as well as powerful cheeses such as a blue cheese.
TYPE	Sparkling Wyne.
COLOR	Red
ORIGIN	Belgium, Antwerp
ALCOHOL	0,00% Vol.
OCCASION	Ideal as an aperitif or pairing with entremets or desserts.



MENU IMPLEMENTATION

Bôtan Distillery – 'Cuvée Cassy' 2022*
Cassis, myrtle, birchwood - Antwerpen

Under the section "Sparkling Wines" just as you would implement a Crémant or a Prosecco. With an asterisk (*) after the botanical wyne name with a mention at bottom of the page saying (*) = Non-Alcoholic

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BOTANICAL WYNE LA CUVÉE FOLIE

La Cuvée Folie is a still white Wyne sourced from Belgium. This Botanical Wyne is made by Bôtan Distillery based on 14 distilled herbs including verbena, neroli blossom assembled with pear. In the nose you can recognize fresh and ripe white stone fruit, as well as floral notes and citrus. On the palate you can discover pear and peach, as well as a minerality with salty notes and a hint of brioche.

ASSEMBLAGE	Vervein, neroli blossom and pear.
NOSE	Fresh and ripe white stone fruit, florality, citrus, mineral.
MOUTH	Fruity, acidity, peach, pear, amalfi lemon, mineral, briny, brioche.
FOODPAIRING	White vegetables, asparagus, chicory, hop shoots, nuts, poultry, white fish, shellfish, young hard cheeses, cream cheeses, even puff pastry-based pastries.
TYPE	Still.
COLOR	Soft cream lemon yellow, dusky orange.
ORIGIN	Belgium, Antwerp
ALCOHOL	0,00% Vol.
OCCASION	Ideal as an aperitif or pairing with entrees and entremets.



MENU IMPLEMENTATION

Bôtan Distillery – 'La Cuvée Folie' 2022*

Vervein, neroli blossom and pear – *Antwerpen*

Under the section "Wines by the glass" just as you would implement any other wine. With an asterisk (*) after the botanical wyne name with a mention at bottom of the page saying (*) = Non-Alcoholic

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BOTANICAL WYNE GEZELLIG

Cozy is a light red Wyne sourced from Belgium. This Botanical Wyne is made by Bôtan Distillery based on 15 distilled herbs including shiso, sansho pepper assembled with cherry. A fruity style with elegant tannins where in the nose you can recognize ripe red fruit, as well as fruit blossoms and hints of almond. In the mouth you can discover cherry and apple with hints of Mediterranean spices.

ASSEMBLAGE	Shiso, sansho and cherry.
NOSE	Ripe red fruits, nuts, almonds, rose, fruit blossoms.
MOUTH	Full mouthfeel due to the presence of ripe red fruit, cherry, apple and Mediterranean spices.
FOODPAIRING	Pasta dishes with tomato, mozzarella, meat, carpaccio, mushroom dishes, legumes, cereals.
TYPE	Light, fruity red Wyne.
COLOR	Scarlet red
ORIGIN	Belgium, Antwerp
ALCOHOL	0,00% Vol.
OCCASION	Ideal as a foodpairing.



MENU IMPLEMENTATION

Bôtan Distillery – 'Gezellig' 2022*

Shiso, sansho en kers – *Antwerpen*

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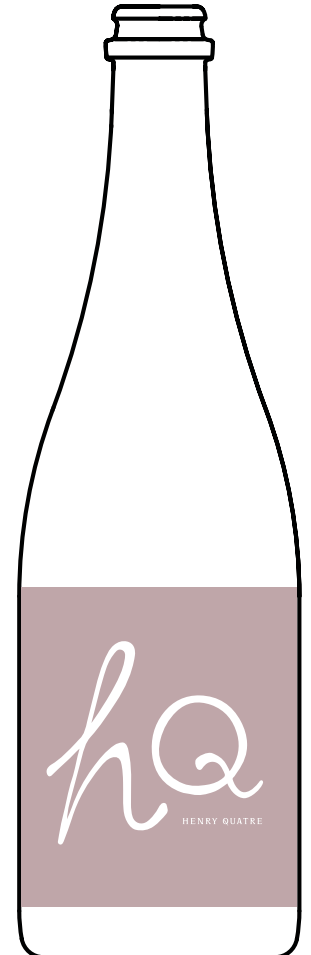
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BOTANICAL WYNE HENRY QUATRE

Henry Quatre is a complex red Wyne sourced from Belgium. This Botanical Wyne is made by Bôtan Distillery based on 14 distilled herbs including cassis, juniper assembled with wine peach. A complex and fruity style with soft tannins where in the nose you can recognize wild red fruits, as well as juniper and wild forest flowers together with a slight spiciness. In the mouth you can expect complexity, detect flavors such as cocoa and buttery notes. The presence of acidity is also nicely recognizable here.

ASSEMBLAGE	Cassis, juniper and wine peach.
NOSE	Wild red fruits, cranberries, cassis, juniper, spiciness.
MOUTH	Complex, velvet tannins, rich, higher acidity, cocoa, buttery character, pecan.
FOODPAIRING	White truffle, sea urchin, oyster, light meat dishes, organ meats, langoustines, scallops, chocolate desserts.
TYPE	Complex, spicy red Wyne.
COLOR	Light red.
ORIGIN	België, Antwerpen
ALCOHOL	0,00% Vol.
OCCASION	Ideaal as foodpairing.



MENU IMPLEMENTATION

Bôtan Distillery – 'Henry Quatre' 2022*

Cassis, juniper and wine peach – *Antwerpen*

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BOTANICAL WYNE EXHIBIT IV

Exhibit IV is a hearty red Wyne sourced from Belgium. This Botanical Wyne is made by Bôtan Distillery based on 13 distilled herbs including smoked cherry wood assembled with black fruit. A firm and smoky style where you will find a lot of smokeyness in the nose, as well as notes of cocoa, cherry and mole spice. In the mouth you can discover ripe red fruits with a full mouthfeel thanks to the spiciness and solid earthy aromas.

ASSEMBLAGE	Smoked cherry wood, black fruit
NOSE	Smokiness, grilled, cherry, cocoa
MOUTH	Full-body, spiciness, smokeyness, powerful, ripe red cherries.
FOODPAIRING	Grilled vegetables, eggplant, forest mushrooms, earthy vegetables, leeks, celery, truffle, barbecued meats, grilled oily fish, but even fantastic with a crème brûlée.
TYPE	Full-bodied, smoky red Wyne
COLOR	Ruby red
ORIGIN	België, Antwerpen
ALCOHOL	0,00% Vol.
OCCASION	Ideaal as pairing.

MENU IMPLEMENTATION

Bôtan Distillery – 'Exhibit IV' 2022*

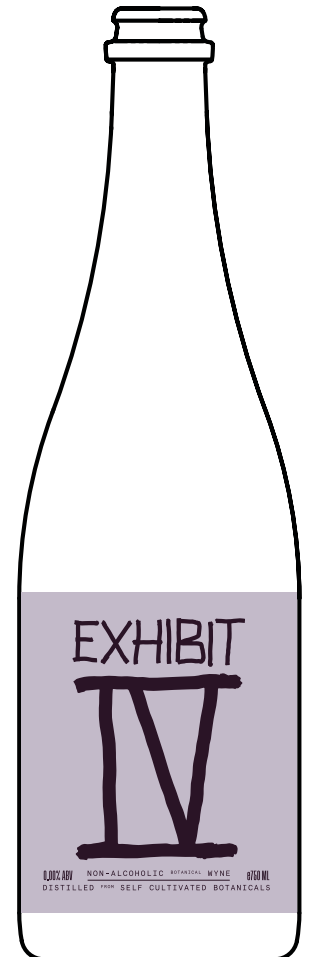
Smoked cherry wood, black fruit – *Antwerpen*

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Non-Alcoholic

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CULTIVATING

We only work with unique high-quality ingredients to create gastronomic & intense flavours. We start our process by growing herbs in our perfect terroir. This is a fundamental step which goes far beyond the industrialised methods of flavour creation. The art lies in the process of growing.



HARVESTING

We harvest our fresh herbs on Belgian terroir in park Vordenstein in Schoten. By growing & harvesting ourselves, we perfectly know when the complete range of flavours of our herbs are developed.



DISTILLING

Once harvested, we single distill fresh and dried flowers, herbs and plants. We handle different cuts for different herbs. Every distilling session needs a tailored approach.



BLENDING

Due to the dependence on terroir and seasons, we adjust our recipes seasonally and annually to be able to provide our unique & familiar flavour.



RESTING

The spirits of Bôtan are 100% natural. Once the single distillates are blended they need to rest for minimum 30 days. During this ripening process, thousands of molecules interact with each other and make the flavour more round.

