

Immortelle *Flower*



The word of the expert

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Discover the unique charm of **Le Sirop de MONIN Immortelle Flower**, a floral gem with warm, honeyed notes that instantly evoke the Mediterranean sun. Its refined sweetness adds depth and sophistication, elevating any cocktail creation. Perfect in a gin & tonic or a refreshing spritz, it brings balance, elegance, and a touch of the unexpected. In signature cocktails, it becomes a creative ally, offering bartenders a bold and distinctive aromatic palette. Elegant yet surprising, **Le Sirop de MONIN Immortelle Flower** transforms every sip into a sensory journey.

NATURAL FLAVOURING
NATURAL COLOURING
VEGAN
GMO FREE
ALLERGEN FREE

MONIN®

DRINK RESPONSIBLY

APPLICATIONS

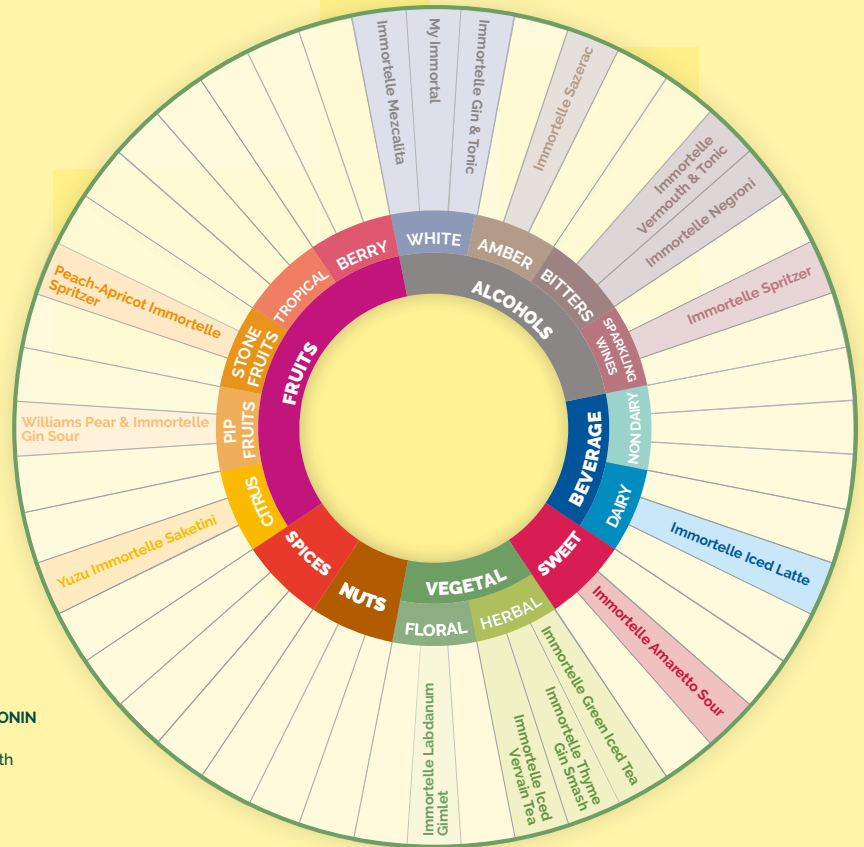
ASSOCIATIONS WHEEL



Immortelle Spritzer

Build all ingredients in an ice filled wine glass. Churn lightly. Garnish with helichrysum flower and a lemon wheel. Serve.

- 20 ml Le Sirop de MONIN Immortelle Flower
- 120 ml Prosecco D.O.C.
- 40 ml soda water



Negroni Immortelle

Build all ingredients in an ice filled old fashioned glass. Churn well. Express an orange zest on the surface of the drink and garnish with it. Serve.

- 10 ml Le Sirop de MONIN Immortelle Flower
- 25 ml Italian vermouth
- 25 ml Campari®
- 30 London dry Gin

Vermouth & Tonic Immortelle

Build all ingredients in an ice filled wine glass. Churn lightly. Garnish with helichrysum flower and a lemon wheel. Serve.

- 20 ml Le Sirop de MONIN Immortelle Flower
- 40 ml white vermouth
- 120 ml tonic water

My Immortal

Pour all ingredients in a shaker with ice cubes. Shake then fine strain into a chilled coupette. Garnish with a lemon zest. Serve.

- 15 ml Le Sirop de MONIN Immortelle Flower
- 20 ml Le Concentré de MONIN Lemon Rantcho
- 50 ml Shochu

Immortelle Green iced Tea

Build all ingredients in a large glass filled with ice cubes. Churn well. Garnish with a lemon wheel. Serve.

- 10 ml Le Sirop de MONIN Immortelle Flower
- 30 ml Le Concentré de MONIN Green Tea
- 180 ml water



Immortelle Iced Latte

Pour MONIN syrup in a tall glass and add ice cubes. Add milk. Finish with layering espresso on top of the drink. Serve without stirring.

- 20 ml Le Sirop de MONIN Immortelle Flower
- 1 espresso
- 150 ml milk or plant based alternative



Immortelle Gin & Tonic

Build all ingredients in an ice filled copa glass. Churn lightly. Garnish with helichrysum flower. Serve.

- 15 ml Le Sirop de MONIN Immortelle Flower
- 45 ml de London dry gin
- 120 ml tonic water

PRODUCT FEATURES

High concentration: dilution 1:8
Authentic taste, natural flavouring
Pure beetroot sugar from France
Conservation: 3 months after opening
Date of minimum durability: 24 months from production
Multi-uses: cocktails, mocktails, lemonades, iced teas, spritzes, and sparkling wine drinks.

INGREDIENTS

Sugar, water, acid: citric acid, emulsifiers: acacia gum, E445, natural flavouring, colour: E161b. Contains immortelle flower extract.

FORMAT: 70 cl

1 case:
6 bottles

1 layer:
96 cases