



alain milliat

THE CONCENTRATES



INTENSELY FRUITY AND ALCOHOL-FREE



COLLECTION

TWO CONCENTRATES WITH UNIQUE PERSONALITIES

Inspired by the desire to **bring people together with drinks made from natural ingredients**, Alain Milliat has created a new collection of **intensely indulgent non-alcoholic Concentrates**.

These organic elixirs contain no artificial flavouring and are designed for a range of uses—from **a healthy fruit shot, to sparkling long drinks, cocktails, mocktails and even as a cooking ingredient**.

Available in **two complementary recipes**, enjoy their delicious flavours at any time of the day, from breakfast to the cocktail bar!

EXPERTISE

SELECTION, INTENSITY AND BALANCE

A **precise selection** of unique ingredients and careful choice of varieties and origins, featuring ginger from Eastern Madagascar and Yuzu from Japan's Kyushu Mountains.

Meticulously **balanced aromas and flavours** that reflect the unique personality of each ingredient in our concentrates.

COMMITMENT

A COMMITMENT TO NATURAL PRODUCTS

Two recipes **produced in our workshop in the Drôme region of France**.

A **completely natural and organic collection**: intensely fruity without artificial flavouring.

To limit our carbon footprint, all fruits from outside France are transported exclusively by boat.



LE GIN GEM BRE



POWERFUL & WARM

Mature ground ginger
Refreshing verbena infusion
Spicy & invigorating Piri Piri chillies
Zesty Sicilian lime juice



IDEAL SERVING RATIO:

- × 30 ml Ginger Concentrate + 200 ml sparkling water
- × 39kcal per glass

FORMATS	200ml	750ml
	7  Approx.	25  Approx.



LE YU ZU



FRESH & BITTER

Intensely aromatic, high-altitude Yuzu
Gentian infusion
Bergamot orange infused
in Sicilian lemon juice



IDEAL SERVING RATIO:

- × 40ml Yuzu Concentrate & 160ml sparkling water
- × 30kcal per glass

FORMATS	200ml	750ml
	5  Approx.	18  Approx.



FOUR TYPES OF RECIPES

HOW TO USE OUR CONCENTRATES

More than 60 recipes available
at : [concentres.alain-milliat.com](https://www.concentres.alain-milliat.com)

LES CONCENTRÉS PAR ALAIN MILLIAT

MOCKTAIL

ECLIPSE

BY NICOLA
BATTAFARANO
Mixologist

A unique mocktail with
intense floral notes spiced
up by hot and tangy *Ginger*.



COCKTAIL

LONDON BLUES

BY NICOLA
BATTAFARANO
Mixologist

A cocktail combining gin's
bitterness with herbal and
mineral notes of verbena
and refreshing Yuzu.

SWEET

BABA YUZU, LEMON & BERGAMOT ORANGE

BY NINA METAYER
Pastry Chef

A rich and tangy alcohol-
free Yuzu baba with elegant
bitterness.



SAVOURY

ROAST CHICKEN WITH GINGER, CURRY & COCONUT

BY ALEXIA DUCHÈNE
Head Chef

Traditional roast chicken
spiced up with exotic
flavours and lively *Ginger*.

Discover more recipes at [concentres.alain-milliat.com](https://www.concentres.alain-milliat.com)

Discover more here:



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