



BÉNÉDICTINE  
LE PALAIS







Le Palais Bénédictine is a 19th-century architectural masterpiece. Aiming to give his Bénédictine liqueur distillery (still in operation today) and art collection a prestigious setting, Fécamp wine merchant Alexandre Le Grand turned to the period's leading specialists. The eclectic half-Gothic, half-Renaissance building is surprising for its boldness and originality. It not only still houses the distillery that makes famous Bénédictine liqueur, but also showcases art in all its facets. The diversity and opulence of its decors beckon visitors to lose themselves in a magical place entirely dedicated to Bénédictine liqueur, the monk who created it and the genius of Le Grand.







BÉNÉDICTINE  
LE PALAIS

# A UNIQUE HISTORIC PLACE



Le Palais Bénédictine  
is an architectural  
masterpiece that houses  
the world's only  
Bénédictine liqueur  
distillery. It offers visitors  
a unique opportunity  
to raise a corner of  
the veil on the secrets  
of making the famous  
liqueur while discovering  
an outstanding art  
collection.





According to the story, it is all said to have started during the Renaissance, in 1505, when the Venetian monk Dom Bernardo Vincelli moved to Fécamp Abbey in Normandy. Vincelli is said to have arrived from Montecassino, the monastery founded in 529 by St Benedict of Nursia, who started the Benedictine order. Like all his peers, he closely followed St Benedict's precepts: prayer, manual labour and intellectual work.

An inspired herbalist, Vincelli is also reputed to have had a brilliant mind and a passionate interest in alchemy. Fécamp had the best conditions for him to undertake his experiments. At the time, abbeys were veritable incubators of inquiring minds and thanks to the town's distinctive geography, the monks were able to find plenty of medicinal plants such as angelica, hyssop and lemon balm on the town's cliffs.

After five years of experimenting, in 1510, the monk is said to have at last hit upon the unique recipe for a new elixir whose reputation swiftly spread beyond the Abbey's walls. According to the story, Fécamp's Benedictine monks continued distilling after Dom Bernardo Vincelli's death until the French Revolution. The recipe was lost during that troubled time and not found again until 1863 by Fécamp wine merchant Alexandre Le Grand, who took a year to recreate the liqueur. He called it Benedictine in homage to the monks.

The Benedictines' Latin motto, Deo Optimo Maximo ("To God Most Great, Most Good"), still adorns every bottle, guaranteeing the recipes' origins. Its abbreviation, DOM, is always attached to the monks' names.





## A 19<sup>TH</sup>-CENTURY ARCHITECTURAL MASTERPIECE

In 1888, Alexandre Le Grand asked Camille Albert, a follower of Viollet-Le-Duc and a Gothic art expert, to build a lavish Palace that would give the liqueur distillery (still in operation today) and his art collection a prestigious setting.

No sooner did it open than the Palace went up in flames. Le Grand quickly had it rebuilt even bigger and more beautiful. The eclectic half-Gothic, half-Renaissance building is surprising for its boldness and originality. The slender spire of its campanile guides travellers approaching Fécamp. Inside, the décors and art collection immerse visitors in the history of Benedictine, the monk who invented it and the genius of Le Grand.

MORE THAN A PALACE,  
A VERITABLE  
**HOMAGE**  
TO ART  
IN ALL ITS FORMS

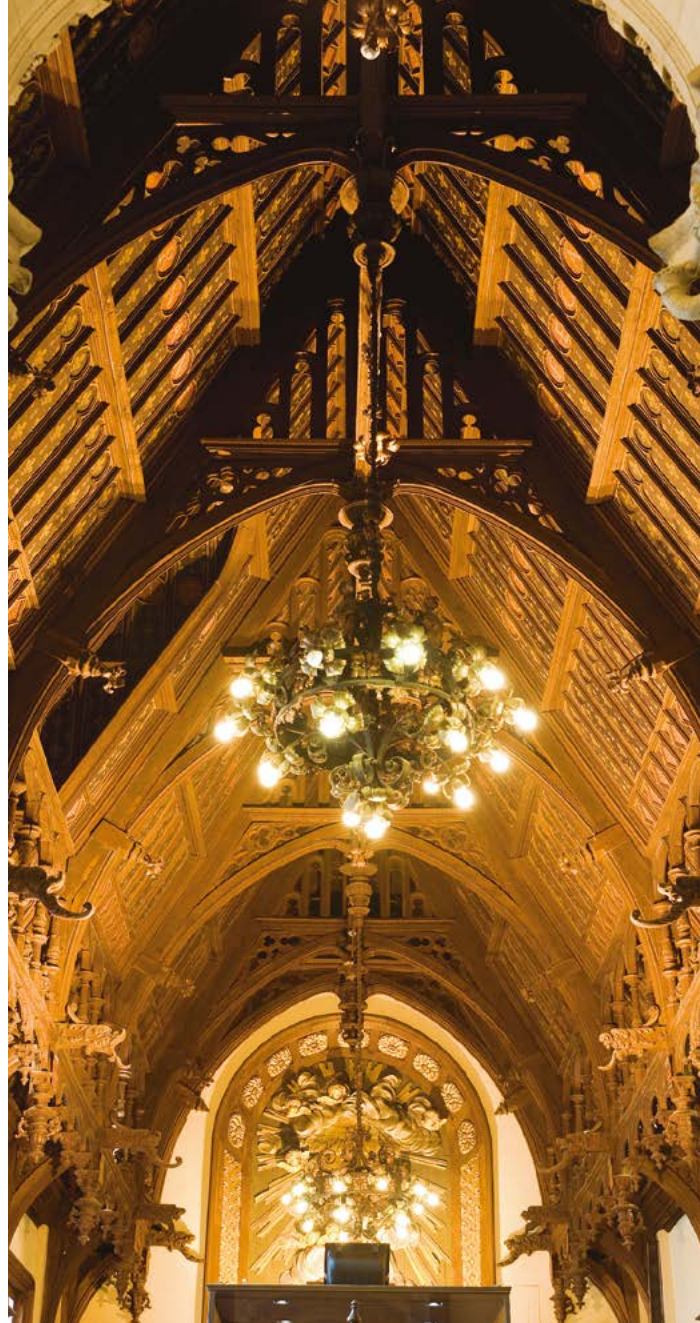


The Palace still not only houses the Bénédictine distillery, but also showcases art in all its dimensions, perpetuating Alexandre Le Grand's passion.

The museum – the Gothic Room, Oratory, Dome Room and Renaissance Room, all in different architectural styles – contains a major collection of sacred art (manuscripts, reliquaries, liturgical objects in ivory, silver, enamels, paintings, etc.).

The Abbots' Room is named after Fécamp Abbey's 16 main abbots, whose statues line the walls.

Another part of the museum is devoted to the contemporary history of Bénédictine liqueur and the genius of Le Grand. Visitors learn how far ahead of his time he was in many areas, from advertising by commissioning work by contemporary artists to trademark registration and exportation just three years after recreating Bénédictine.







Ave inquit plena  
tu es gratia

Incipunt horae beate  
marie sancti spiritus  
ad matutina



omnis sancti spiritus  
ad matutina





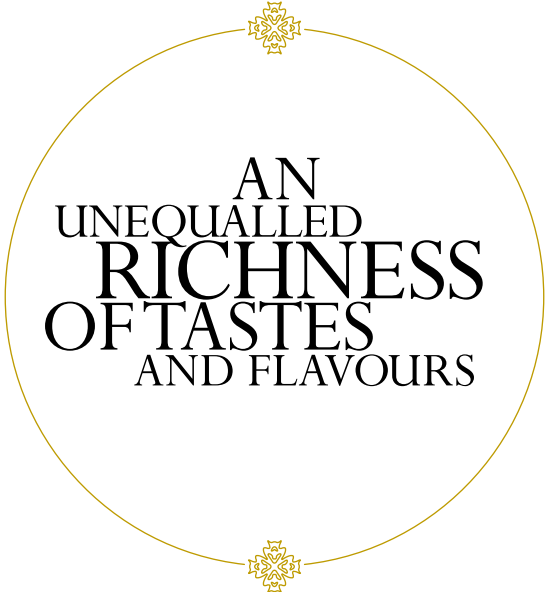
  
BÉNÉDICTINE  
LE PALAIS

DISCOVERING  
AN OUTSTANDING  
LIQUEUR

A 19th-century architectural masterpiece, Le Palais Bénédictine still houses the world's only distillery making the famous liqueur. Hammered copper stills, some dating from the 19th-century, are still used according to a unique process. The complex recipe is a well-kept secret.







# AN UNEQUALLED RICHNESS OF TASTES AND FLAVOURS

Bénédictine requires 27 plants and spices from around the world. Some have been used since Biblical times and many are still used to make traditional remedies.

The master herbalist carefully selects the ingredients used to make Bénédictine from the five continents, including nutmeg, cinnamon, hyssop, lemon balm, mace and precious saffron. The unique recipe yields a unique taste resulting from subtly dosing all the plants and spices used to make it. Next, he precisely doses and composes four different preparations made up of a mixture of the 27 plants and spices.

Then the master distiller steps in: the first preparation is steeped, resulting in some of Bénédictine's amber colour. Next, he adds macerated lemon peels. The other three preparations are slowly distilled apart, and sometimes double distilled (rectified) in the copper stills. The four alcoholates obtained, also known as "spirits", age for eight months in oak barrels in the cellars. They mingle and release all their power and essences. Then honey and a carefully prepared saffron infusion are added, contributing to Bénédictine's characteristic colour. To make B&B (Bénédictine et Brandy), which was developed for the American market and the Palace, French brandy is added during this step.

The final blend is now ready to be heated at 55°C. This step fully harmonises the composition to make it homogeneous. Afterwards, it rests in the cellar another four months. This last maturation process is necessary to perfect the composition's subtle balance. All the ingredients merge; the alchemy works.

One more step is required for Single Cask, sold only at Le Palais Bénédictine: additional maturation in small oak casks in the cellar. Then it must be filtered, left to rest again and meet quality control standards before being tasted.



#### **BÉNÉDICTINE**

70ML, available at major retailers  
and at Palais Bénédictine  
retail price including sales tax  
(at Palais Bénédictine): 19,50 €



#### **B&B**

1 L, available in certain supermarkets in  
Normandy and at Palais Bénédictine  
retail price including sales tax  
(at Palais Bénédictine): 29 €



#### **BÉNÉDICTINE SINGLE CASK**

1 L, available exclusively  
at Palais Bénédictine  
retail price including sales tax  
(at Palais Bénédictine): 48 €

### ***AN UNEQUALLED RICHNESS OF TASTES AND FLAVOURS***

Bringing a glass of Bénédictine to your lips for the first time also means tasting five hundred years of a legend. After the first sip, the experience becomes singular and entirely personal. Beyond admiring its beautiful saffron-amber robe, everybody will be able to identify a note, a scent or a flavour that will hold his or her attention. Bénédictine has a special spice and citrus aroma that sets it apart from other liqueurs. Fresh notes softened by a hint of honey

give it an unforgettable, unmistakable taste.

Lastly, its extremely rich texture wraps the palate in a incomparable mellow sensation.

### ***A THOUSAND AND ONE WAYS TO ENJOY BÉNÉDICTINE***

Bénédictine is enjoyed as a digestive, neat or on the rocks, but it is also an essential component in cocktails, some of which are world famous. Many renowned bartenders and mixologists use it as a key ingredient to add an unusual touch.



*Some cocktails that are easy to make at home  
to surprise your friends and offer them  
unique combinations*



### DOM BENEDICTINE

- 25 ml Bénédicte • Martini  
Prosecco • A long lemon peel •
- Pour the Bénédicte into a champagne flute, add the prosecco, squeeze the lemon peel above the flute and gently drop it in.

#### DOM BENEDICTINE ROYAL

Same recipe as above but with champagne instead of prosecco.



### BÉNÉ & HOT

- 1 part Bénédicte for 1 part hot water • 1 lemon slice •
- Pour the Bénédicte into a cup or mug and add the hot water. Add the lemon.



### BÉNÉ-RINHA

- 50 ml Bénédicte • 1 lime •
- Cut off the ends of a lime and cut into thin slices.  
Put the slices into a shaker and add the Bénédicte and crushed ice.  
Shake gently and pour into a whisky glass with the crushed ice.

*Here are two more of the many emblematic cocktails  
made in bars around the world...*



### SINGAPORE SLING (original recipe)

*The original Singapore Sling  
was created at the  
Raffles Hotel in Singapore  
between 1910  
and 1915.*

- 35 ml Bombay Sapphire gin •  
15 ml Bénédicte • 15 ml cherry  
brandy • 2 slices of lime •  
Sparkling water •

Pour the gin, Bénédicte and cherry brandy into a tall glass, fill with ice cubes and add the sparkling water. Squeeze a slice of lime and stir. Garnish the rim of the glass with the other slice of lime.



### BOBBY BURNS

*Named after Scottish  
poet Robert Burns, this cocktail  
was created at the  
Waldorf Hotel on New York's  
Fifth Avenue, where the  
Empire State Building  
now stands.*

- 30 ml Dewar's 12 blended Scotch  
whisky • 30 ml Noilly Prat Rouge  
vermouth • 15 ml Bénédicte •  
1 lemon peel •

Mix the ingredients in an ice-filled mixing glass and strain into a cocktail glass, squeeze the lemon peel above the glass, drop it in and let it sink to the bottom.







BÉNÉDICTINE  
LE PALAIS

A UNIQUE PLACE  
AND UNIQUE VISITS  
OFFERING **UNIQUE**  
EXPERIENCES

Visitors to  
Le Palais Bénédictine  
discover a historic  
place that traces the  
origins of Bénédictine  
liqueur, one of  
France's most famous  
spirits. A unique  
architectural setting,  
the Palace also houses  
a major art collection.







Le Palais Bénédictine has not stopped revealing its secrets to passionate fans and simple curiosity-seekers. There is a tour for everyone's tastes and aspirations, experiences that leave nobody indifferent.

The tours start in front of the Palace's majestic façade before exploring the museum housing a rich collection of old sacred Benedictine art and tracing its history and industrial development over the years. Visitors cross the Gothic Room covered by a wooden roof frame in the shape of an upside-down ship's hull, the Renaissance Room and its coffered ceiling typical of that period and the Oratory in pure Gothic style. The Abbots' Room pays homage to Fécamp Abbey's 16 most famous abbots. Next the tour plunges into the heart of the Palace, the world's only Bénédictine distillery, with its hammered copper stills, some dating to the 19th century, and ageing cellars. Then visitors can admire the contemporary art exhibition before reaching the luxuriant Glass-Roofed Room where they are offered a taste of one of the three Bénédictine Expressions.

A brief overview of the experiences offered...

## CULTURAL EXPERIENCE



### DISCOVER BÉNÉDICTINE

Le Palais Bénédictine promises an unexpected experience: an exploration of the museum tracing Bénédictine's old and contemporary history, the distillery with hammered copper stills and the ageing cellars.

APPROXIMATELY 90 MIN

#### PRICES\*\*

Self-guided tour (except the cellars)	Individual 12 € Group 5,30 €
Guided tour (English, French, German)	Individual 18 € Group 6,90 €

### BÉNÉDICTINE CONNOISSEUR

This experience introduces visitors who already love the prestigious liqueur or are just curious about how it is made to the art of distillation and reveals some of its secrets.

An exceptional moment in a special setting, developed in collaboration with the master distiller, starts with a presentation of some of the plants and spices used to make Bénédictine before focusing on the subtleties of making the liqueur. In the footsteps of the alchemist-monks, participants can see and smell alcoholates, also called spirits, at eight different production stages.

Lastly, they can taste\* Bénédictine Expressions, accompanied by delicacies.

APPROXIMATELY 90 MIN

By reservation.  
Museum admission included.

#### PRICES\*\*

2 to 9 people	22 €
Over 10 people	15 €

## CULTURAL AND SENSORIAL EXPERIENCES

### BÉNÉDICTINE ESSENCE

This unique experience introduces participants to the know-how needed to create a perfume by comparing it to blending the raw materials used to make spirits.

Led by Corinne Marie-Tosello, consultant and olfaction trainer at Fragonard Parfumeur, visitors participate in an olfaction session involving the essences of plants used to make Bénédictine and are introduced to memorising smells. This olfactory experience is combined with a tasting\* of Bénédictine Expressions so that they can identify the famous liqueur's spice, aromatic and balsamic ingredients.

The gustatory discovery\* also explains the idea of retro-olfaction. Apprentice chemists during the experience, participants also create their own home fragrances from essences of plants and spices used to make Bénédictine.

APPROXIMATELY 90 MIN

By reservation.  
Museum admission included.

#### PRICES\*\*

12 to 20 people (English, French and Italian)	85 €
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### COCKTAIL WORKSHOP

Led by Marc Jean, Head Bartender at Normandy Barrière 5\* in Deauville and President of ABF Normandie (French Bartenders' Association) or his assistant. After a gustatory\* and olfactory discovery of three Bénédictine Expressions, participants learn to make cocktails using a mixing glass and a shaker. This gives them a unique opportunity to master professionals' techniques, tricks and tips!



APPROXIMATELY 90 MIN

By reservation.  
Museum admission included.

#### PRICES\*\*

8 to 20 people (French, English)	45 €
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## GASTRONOMIC EXPERIENCE

### PALACE GOURMET

Le Palais Bénédictine becomes the theatre of a new experience: an exceptional meal in a lavish setting. Participants attending an extraordinary lunch or dinner discover subtle pairings between Bénédictine and delicious Norman specialities.

A Bénédictine cocktail is served\* before tasting a series of dishes combining finesse and creativity: marbled foie gras and confit rouennais with Bénédictine chutney, Rouen duck, Bénédictine iced soufflé and nougatine, etc. This is a unique opportunity to discover the flavours of Bénédictine in skilful food-liqueur pairings.

### 2 HOURS

Choice of dishes from a set menu including cocktail, appetisers, starter, main course, cheese, dessert, coffee and water

### PRICES\*\*

Lunch or dinner (dinner is extra)	95 €
Wine optional	6 €



# MORE THAN A PALACE A VERITABLE HOMAGE TO ART IN ALL ITS FORMS



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The image shows a vast, opulent hall with a high, vaulted ceiling and walls covered in intricate carvings and statues. A long, dark wooden dining table is set up in the center, covered with a black tablecloth and meticulously arranged with white plates, gold-rimmed dishes, and various glassware. Black chairs are tucked under the table. At the far end of the hall, a large, colorful stained-glass window is visible. The overall atmosphere is one of historical grandeur and elegance.

# AN ATYPICAL & ORIGINAL VENUE FOR PRIVATE OR CORPORATE EVENTS



BÉNÉDICTINE  
LE PALAIS



# ABBOT'S ROOM

This reception room, ornately decorated with 16 statues of Fécamp Abbey's main abbots and a magnificent stained-glass window, is on the museum tour.\*

The prestigious Abbots' Room in the heart of the Palace hosts meetings, gala dinners, wedding receptions, cocktail parties, concerts, etc. Only the two private rooms can host meetings, seminars or exclusive experiences complementing a reception.

**AREA: 221M2**

## CAPACITY

Cocktail or buffet:  
200 people

Theatre, concert or conference:  
192 people

Seated dining:  
160 people

## EQUIPMENT PROVIDED

Wifi, TV screen 4K,  
video projector,  
free-standing screen, paperboard,  
sound system

## ALSO INCLUDES

Adjoining area for caterers  
2 private rooms

PRIVATE HIRE IS AVAILABLE ONLY AFTER THE  
PALACE IS CLOSED TO THE PUBLIC

## CORPORATE EVENTS\*

€2,800 excluding tax  
Security guard and cleaning included

## TWO PRIVATE ROOMS\*\*

19 people  
(The two rooms can only be booked together.)

Day	€500 excluding tax
Half-day	€300 excluding tax

## OPTION

Welcome coffee and afternoon break  
with coffee, tea, fruit juice, water and  
delicacies for 20 people maximum.

Price	€9.50 excluding tax/pers.
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## PRIVATE EVENTS\*

€3 360 including tax

Additional: 2 security guards (until 5 a.m.) and mandatory cleaning flat fee	€1,570 including tax
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## TWO PRIVATE ROOMS\*\*

Day	€600 including tax
Half-day	€360 including tax

\*Admission to museum and terrace optional and subject to conditions  
\*\*Projection equipment, WIFI included





BÉNÉDICTINE  
LE PALAIS

USEFUL  
INFORMATION

Le Palais Bénédictine  
is in Fécamp, Normandy.

Fécamp is on the seaside 2h30 from  
Paris, 1h from Rouen and Deauville,  
45' from Le Havre, 20' from Etretat.

#### BOOKING SITE


[www.palaisbenedictine.com](http://www.palaisbenedictine.com)

#### INFORMATION

[infos@benedictine.fr](mailto:infos@benedictine.fr)

+33 (0)2 35 10 26 10

 Palais Bénédictine

 palaisbenedictine

#palaisbenedictine

#### HOW TO GET THERE FROM PARIS

By car: A13 towards Le Havre -  
exit 25 Fécamp

By train: Paris St-Lazare-Fécamp or Bréauté

#### CLOSED ON

1 May, 25 December, 1 January and  
7 January to 1 February 2019

#### GUIDED TOURS

- For individuals in French at 3 p.m.  
every Saturday, Sunday and holiday and  
every day from 8 July to 3 September
- For individuals in English at 10:30 a.m.  
(ask us)

#### MUSEUM HOURS\*

15/12/18 to 6/1/19

10:30 a.m. to 12:30 p.m. and 2:30 to 5:30 p.m.

10/9/18 to 11/11/18

10 a.m. to 1 p.m. and 2 to 6:30 p.m.

7/7/18 to 9/9/18

10 a.m. to 6:45 p.m. (ticket desk closes at 6 p.m.)

12/11/18 to 14/12/18

Mornings (ask us) and 2 to 5 p.m.

\*Ticket desk closes an hour beforehand

#### SHOP AND TEAROOM HOURS\*\*

15/12/18 to 6/1/19

10:30 a.m. to 1 p.m. and 2:30 to 6 p.m.

10/9/18 to 11/11/18\*\*\*

10 a.m. to 1:30 p.m. and 2 to 7 p.m.

7/7/18 to 9/9/18

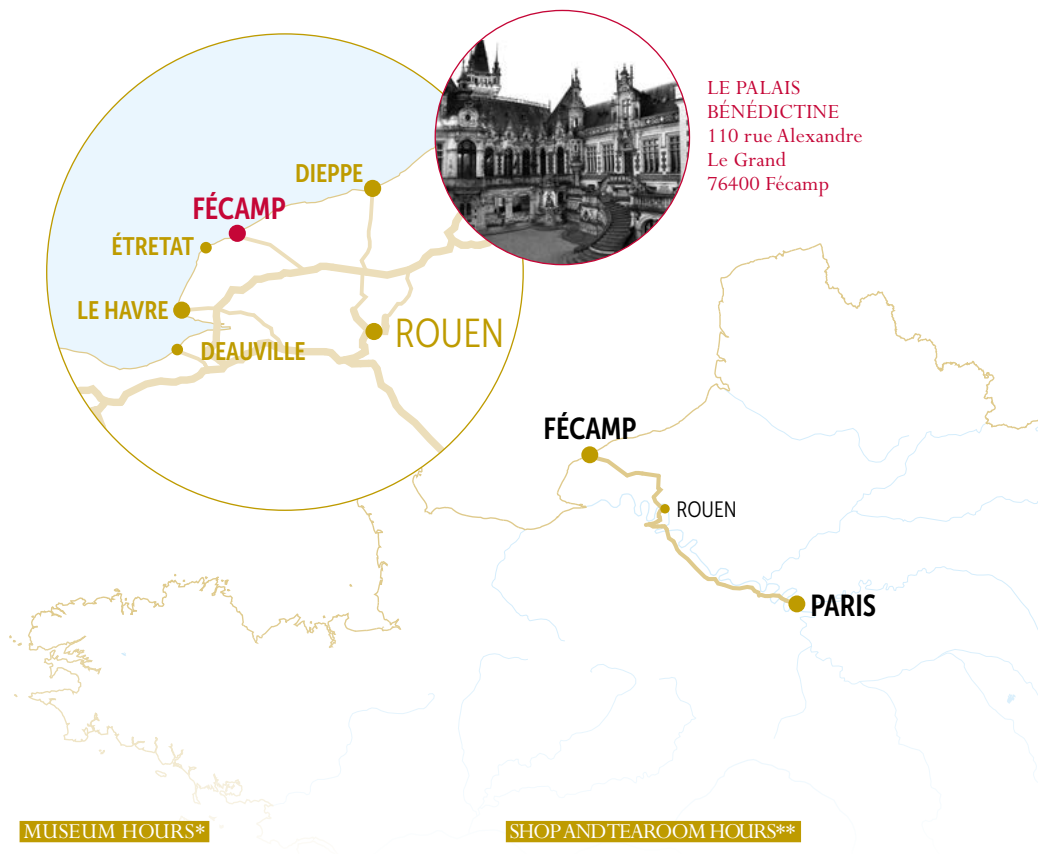
10 a.m. to 7:15 p.m.

12/11/18 to 14/12/18

Mornings (ask us) and 2 to 5:30 p.m.

\*\*Tearoom closes 15 min. beforehand

\*\*\*Open non-stop on weekends and long weekends in May, June and September



LE PALAIS  
BÉNÉDICTINE  
110 rue Alexandre  
Le Grand  
76400 Fécamp



110 RUE ALEXANDRE LE GRAND, 76400 FÉCAMP - [WWW.PALAISBENEDICTINE.COM](http://WWW.PALAISBENEDICTINE.COM)



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