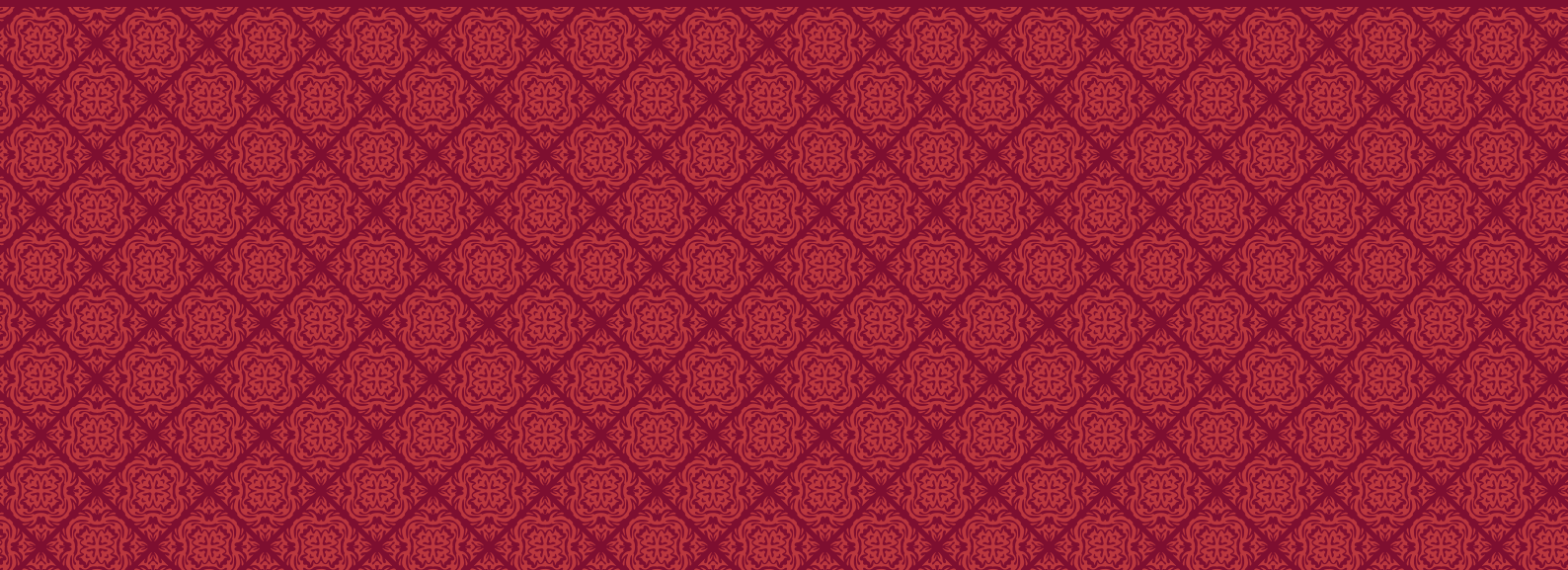





BÉNÉDICTINE
LE PALAIS





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.

⇒ 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.

AN UNIŮWE PISTORIC ÚŠACE

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



EXEÜYVPINÕ IS SAID VU PAXE
SVAÜVED
UXEÜ Í €€ YEAÜS AÕU

Cccording to the story, it is all said to have started during the Tenaissance, in 3727, when the Xenetian monk Fom Bernardo Xincelli moved to Hécamp Cddey in Pormandy. Cn inspired herdalist. Xincelli is also reputed to have had a drilliant mind and a passionate interest in alchemy. He is said to have found the unique recipe for a new elixir, whose reputation would have quickly passed the enclosure of the Abbey. According to the story Fécamp's Benedictine monks continued distilling after Dom Bernardo Vincelli's death until the French Revolution.





THE REDISCOVERY OF THE SECRET RECIPE

The recipe was lost during that trouddled time and not found again until 3: 85 dy Hécamp wine merchant Clezandre Le I rand, who took a year to recreate the liqueur. J e called it Benedictine in homage to the monks. Vhe Benedictines' Latin motto, Feo Qptimo O azimo *ôVo I od O ost I reat, O ost I oodô+, still adorns every dottle, guaranteeing the recipes' origins. Its addreviation, FQO . is always attached to the monks' names.

A FJVP ÔENVUÛÿ AÛÔPIVEÔVUÛAŠ T ASVEÛÚIEÔE

In 3: : : . Clezandre Le I rand asked Eamille Cldert, a follower of Xiollet/Le/Fuc and a I othic art ezpert, to build a lavish Palace that would give the liqueur distillery *still in operation today+and his art collection a prestigious setting. Po sooner did it open than the Palace went up in lames. Le I rand quickly had it reduilt even digger and more deautiful. Vhe eclectic half/I othic, half/Tenaissance building is surprising for its doldness and originality. Inside, the decors and art collection immerse visitors in the history of Benedictine, the monk who invented it and the genius of Le I rand.

DISÔUXEÛINÕ AN UUVSVANDINÕ ŠIQUEUÛ



C 3; th/century architectural masterpiece. Le Palais Bénédictine still houses the world's only distillery making the famous liqueur. Hammered copper stills, some dating from the 3; th/century. are still used according to a unique process. The complex recipe is a well/kept secret.

Ĝ ĤŠANVS AND ŠŪÍÔES

Benedictine requires 49 plants and spices from around the world. Some have been used since Biblical times and many are still used to make traditional remedies.

500 YEARS OF EXISTENCE

Benedictine celebrates over 500 years of history since 1510, when the Benedictine monk Dom Bernardo Vincelli created the mythical elixir.

ÖËË ÅÓÓREXIATION

The letters D.Q.O. on the bottle represent the motto of the Benedictine monks, which stands for Deo Qr timo maximo *I od infinitely good, infinitely i reat+.

NAT E

Clexandre Ne I rand, a wine merchant from an old Hpcamr family, stwmbled across an old, almost illeible book fori otten in the family library. It was Dom Bernardo Vincelli's thesis on alchemy and contained the recir e for the r reciows elixir. Cs a tribwte to Dom Bernardo Vincelli *the creator of the orii inal recir e+, he called it Benedictine.

BÉNÉDICTINE



ŠE ŪAŠAIS Ó" N" ÖICTINE

To howse his r reciows lis wewr, Clexandre Le Grand decided to bwild a r alace/factory to the i lory of his Benedictine, and to this day, r rodwction continves within its walls.

POY IS ÓENEÖICTINE ŪROÖWCEÖ ?

The master herdalist carefully selects the ingredients used to make Bénédictine from the five continents. including nutmeg. cinnamon. hyssop. lemon dalm. mace and precious safron. The unique recipe yields a unique taste resulting from sudtly dosing all the plants and spices used to make it. Pezt. he precisely doses and composes four different preparations made up of a mizture of the 49 plants and spices. The next ster is to add honey and the carefwlly r rer ared saffron infwsion, before heatini the mixtwre to 55ÂCelsiws and leavini it to ai e in oak barrels for 6 months to allow the alchemy to work its mai ic. Y hen the final comr osition has finally matwed, BÉNÉDICTINE is born.

TASTE

To raise a i lass of BÉNÉDICTINE to yowr lirs is to ar r reciate a lei end five centwries old. Cfter admirini the beawtífwl saffron/yellow colour of the amber, the distinctive aroma of srices and citrws frwits is softened by a hint of honey. Its extraordinarily rich textwre envelors yowr r alate, leavini yowwith an incomr arably smooth sensation.

F5F0 KÓIRTP OF A SECRET EŠIXIR

In 1510 in the Cbbey of Hpcamr in Normandy, when the Benedictine monk, Dom Bernardo Vincelli, created a secret elixir that would become famows in the years to come. Hør almost 5 centwries, the Benedictine monks r rodwced the famows elixir until it was interrwr ted by the Hrench Tevolwtion in 19: ; .

BÉNÉDICTINE EXPRESSIONS



BÉNÉDICTINE

1 L
THE ORIGINAL LIQUEUR Â
27 plants and spices are blended to form, after 2 years of production, a liqueur rich in fragrance. Spices and citrus aromas distill fresh notes, softened by a hint of honey.

29 € TTC
Açaxaxi^ æ{ æð{ ;^æð{^• æð à æÚæðx Ó.)..âæð^ æð à [} æ^•@] E



B&B

1 L
ÓENEÖIÔTINE B ÓRANÖY Â
This emblematic cocktail of 3; 52s Pey [ormy as so successful that, in 3; 57, it y as decided to mane it at the Ralais D²n²dictine. Furing the final blending, Drandy is added to the liqueur, before the last 6 months of aging. Vhis eztremlly light liqueur dexelops aromas of spices, citrus fruit, herbs and carameli| ed notes.

32 € TTC
Açaxaxi^ æð &^æðx •~^|{ æð^æð æð N[;{ æð à æð à æÚæðx Ó.)..âæð^ æð à [} æ^•@] E



BÉNÉDICTINE SINGLE CASK

1 L
TO ÓE ENROÏEÖ LISE A ØINE ÔOGNAÔ Â
Cfter traditional maturation in oamcasn, a small quantity of D²n²dictine, y ith the addition of Drandy, undergoes further aging in small oam barrels. Vhis ageing gixes it unique organoleptic qualities<a spicy nose combined y ith a complex, aromatic flaxor, underpinned by an incomparable y oodiness.

50 € TTC
Açaxaxi^ ^æð{^•æð{^ æÚæðx Ó.)..âæð^ æð à [} æ^•@] E



BÉNÉDICTINE 1888

1 L
ÓENEÖIÔTINE B ÔOGNAÔ Â
C blend of D²n²dictine liqueur and Eognac, the blend rests for sexeral months in Hrench oam barrels prexiously used to age Eognac. Vhe result is subtle<D²n²dictine 3: : : rexeals citrus and lemon notes on the nose, enriched by xanilla and honey aromas. Vhe Eognac, y hich amplifies the angelica notes, brings roundness and y armth.

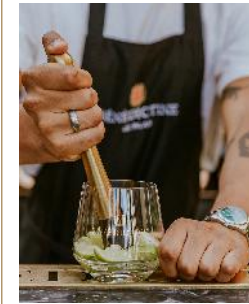
59 € TTC
Available exclusively at Palais Bénédictine and on its **eshop** .

COCKTAILS



ÓÆÚÚÖZ

I & of Benedictine Sã ~ ^~ ;ÆA & /of Ú;[s^&[ÆA & /of A[} æÆÚ;æ *^ Zest
Hill the glass y ith ice cubes, then pour in the ingredients. Stir y ith a spoon and garnish y ith an orange slice.



Ó´ Þ´ ÆÜÐPCE

Í & /of Benedictine Sã ~ ^~ ;ÆA & /of Lime
Eut off the ends of a lime and cut into thin slices.Put the slices into a shaker and add the Bénédictine and crushed ice. Uhake gently and pour into a whisky glass with the crushed ice.



Þ´ UÁÓBÓ

FÉ & /of Benedictine Sã ~ ^~ ;ÆA & /of Á YU /Ó[;àÆGÓas@Ö * [sc ;æÖac ;s ÆA G /Óas@Ú;æ *^ Æ Á ææðá /Öac ;s ÆA Y æ\^ /t ^ ;lä..Spray
Hill the glass y ith ice cubes, spray the cubes generously y ith peated y hisny, then pour in the ingredients. Stir y ith a spoon and garnish y ith orange | est.



ÚUŠÒŠÁÚ™ŠÖÞ V

FÉ & /of eææð^ Liqueur ÆA & /of Úæ^ ;Úæð[} ÆG /of Lemon Juice ÆF & /of Á @ææà Syrup ÆF & /of Æ** , @e ÆF & /of Ö@; cut into t@ds ÆBasil |eæçes
Rlace ice cubes in a cocntail shaner *cool the glass y ith crushed ice y hile you mane the cocktail+and pour in the ingredients. Shane, then remoxe the crushed ice from the glass. Strain the cocntail into the glass using a colander to remoxe the basil. I arnish y ith a chili pepper, maming a slit doyn the middle.



T UPSÁY ÖZŠÒ

G /of Benedictine Sã ~ ^~ ;ÆA & /of Ó{ àæ Á Úæ } @^ ÆB of Úassá } fruit Uuree ÆG /of Lemon Juice ÆÖá *^ ; /Ö^ ÆÖassá
Rlace a handful of basil in the glass, folloy ed by crushed ice. Rour the ingredients into the glass, top y ith I inger Deer and stir. Vop the glass y ith crushed ice and garnish y ith basil leaxes. Serxe y ith a stray .



ÓUŠÖÁÖÖÁÖÖE

F& /of Úæ^ æ /Ó[;àÆF & /of Öerry Syrup ÆF & /of Öpple Juice ÆF & /of Lemon Juice ÆA & /of Benedictine Blac\ Vea
Rour all ingredients into the lar, stir and chill. Hill the glass y ith ice cubes, then pour the mizture into the glass. I arnish y ith mint leaxes and amarena cherries on picns.

AN UNIQUE PLACE 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. An
unique architectural
setting, the Palace
also houses a major
art collection.



Le Palais Bénédicte has not stopped revealing its secrets to passionate fans and simple curiosity/seeers. There is a tour for everyone’s tastes and aspirations, experiences that leave nobody indifferent. The Palace still not only houses the B²n²dictine distillery, but also showcases art in all its dimensions, rerr etvatini Clexandre Ne Grandø rassion.

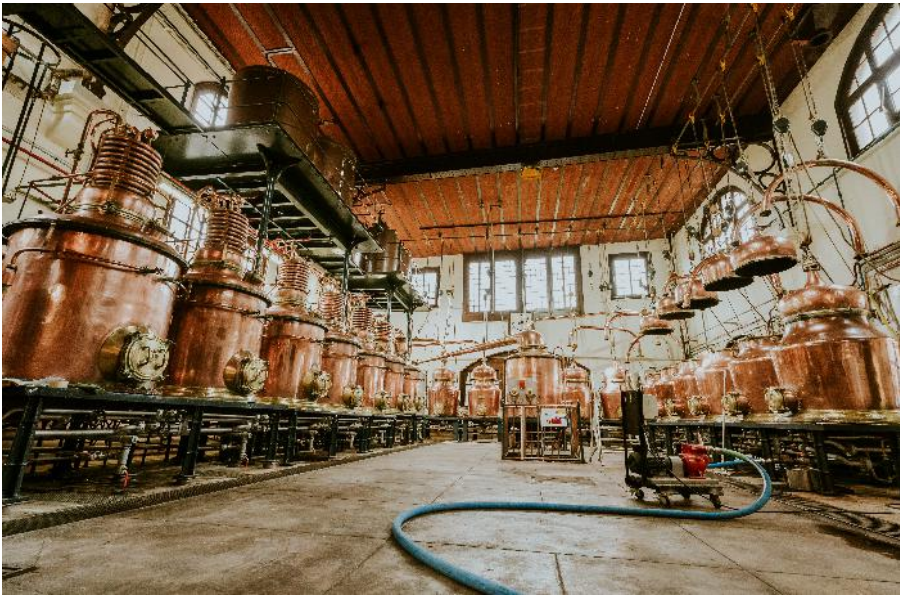
The museum ó the I othic Toom, Qratory, Fome Toom and Tenaissance Toom, all in different architectural styles ó contains a major collection of sacred art *manuscripts, reliquaries, liturgical objects in ivory, silver, enamels, paintings, etc.†

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 Tenaissance Toom and its cofered ceilini tyr ical of that reri and the Qratory in r wre I othic style

- The Qratory, in I othic style
- The Abbots' Room pays homage to Fécamp Abbey’s 38 most famous abbots.



Another part of the museum is devoted to the contemporary history of Bénédicte liqueur and the genius of Le I rand. Visitors learn hoy far ahead of his time he y as in many areas, from advertising by commissioning y ormby contemporary artists to trademarmregistration and exportation just three years after recreating Bénédicte.

Pext the tour plunges into the heart of the Palace, the y orld’s only Bénédicte distillery, y ith its hammered copper stills, some dating to the 3; th century, and ageing cellars. Then visitors can admire the contemporary art exhibition before reaching the luxuriant I lass/Toofed Toom y here they are offered a taste of one of the three Bénédicte Gxpressions.

CULTURAL AND SENSORIAL EXPERIENCES



DISCOVERY TOUR

Le Palais Bénédicte promises an unexpected experience: an exploration of the museum tracing Bénédicte’s old and contemporary history, the distillery y ith hammered copper stills and the ageing cellars.

Duration : 1h30
Price : From 20 €** per person

PRIVATE TOURS AVAILABLE. PRICE ON REQUEST.
It is highly recommended to book Experiences online. * Tastings and Cocktails Workshop are restricted to adults over 18 years old. ** Sales tax included, price per person.



COCKTAILS WORKSHOP

After a gustatory and olfactory discovery of three Bénédicte xpressions, participants learn to mae three cocktails using a mixing glass and a shaer. This gives them a unique opportunity to master professionals’ techniques, trics and tips

Duration : 2h30
PriceÁ From HÍ €** per person



ESCAPE GAME

Embark on a thrilling quest within the Palais Museum, solving a series of puzzles to unravel the trail of Arsène Lupin. A fun and engaging experience for friends and families alike.

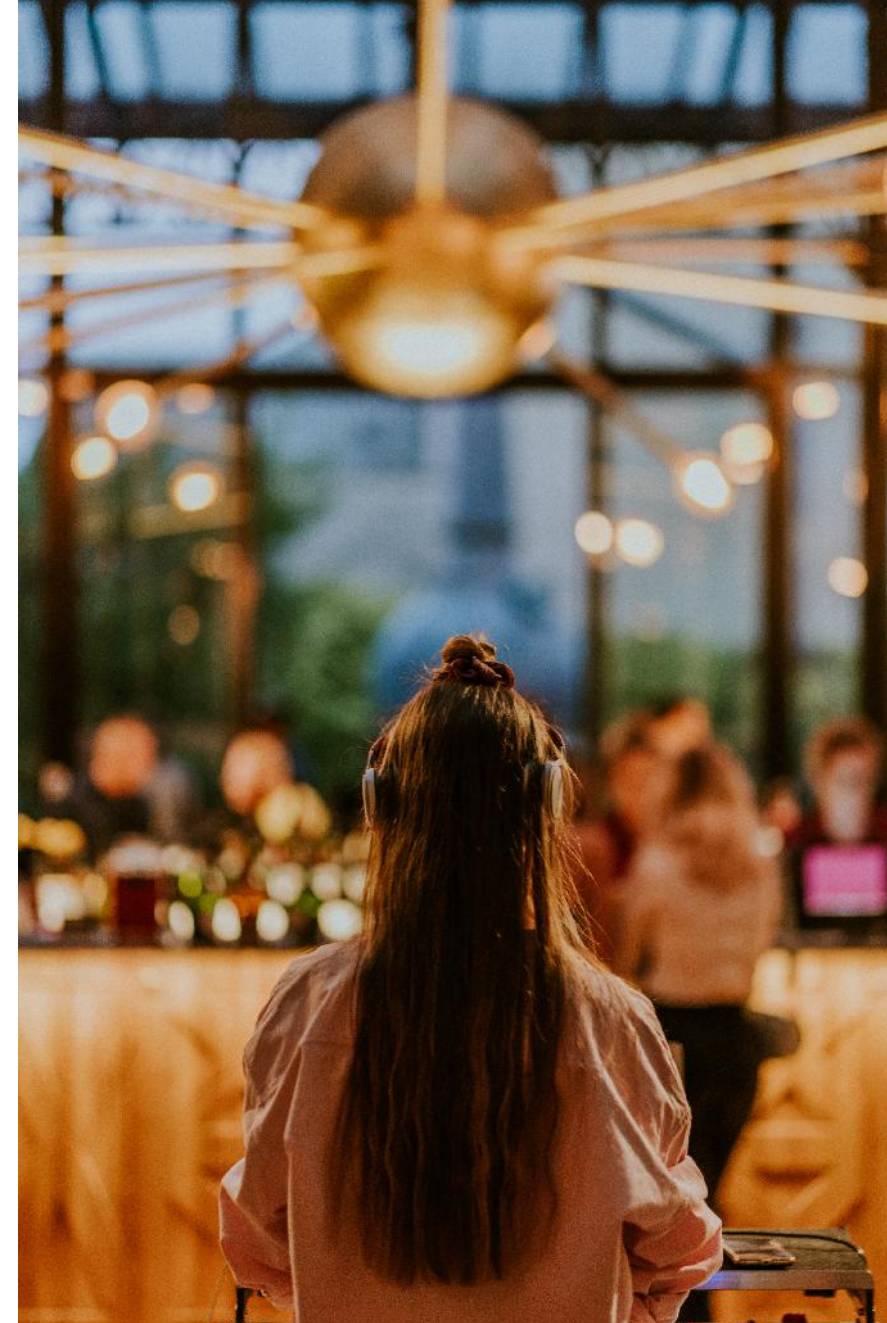
Duration : 1h
PriceÁ 2í € per briefcase, for 1-5 people



THE COCKTAIL BAR : LA VERRIÈRE

The Palais Bénédicte features a cocktail bar, La Verrière, dedicated to tasting and mixology. Completely redesigned in 2023 with local artisans and experts, it welcomes both Palais visitors and passing tourists, offering a creative and unique menu that revolves around Bénédicte Expressions as well as other spirits. Noble materials such as black marble and walnut, along with natural elements like the vegetation all, blend perfectly to provide a timeless and tranquil setting.

Since spring 2024, the Palais Bénédicte has introduced a crepe cart, featuring homemade batter crafted from regional farm ingredients.



AN ATYPICAL & ORIGINAL VENUE

FOR PRIVATE OR
CORPORATE EVENTS

The prestigious Abbots' Toom 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.



ABBOT'S ROOM

This reception room, ornately decorated with 38 statues of Fécamp Abbey's main abbots and a magnificent stained/glass window, is on the museum tour. Private rooms available for rent, either individually or as an add-on.

AREA :

221 m²

CAPACITY :

Cocktail or buffet : 200 people

Theatre, concert or conference : 192 people

Seated dining : 160 people

Several equipments are also available :

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

AVAILABILITY :

All year-round, by reservation

PRICE 2023 :

from 2800€ with tax

[Brochure and contact](#)

USEFUL INFORMATION

LE PALAIS BÉNÉDICTINE IS IN
FÉCAMP, NORMANDY.

Fécamp is on the seaside
2h30 from Paris,
1h from Rouen,
20' from Etretat.

INFORMATION AND RESERVATION

02 35 10 26 10

www.benedictinedom.com/flamboyant-palais/

HOURS

Open all year.

Request information and reservations at :

✉ @benedictine.fr

MUSEUM

Every day from 10h30 to 18h00

Tours starts at

10h30 ; 11h30 ; 13h00 ; 14h00 ; 15h00 ; 16h00 ; 17h00

18h00 ; 19h00 ; 20h00

BAR LA VERRIERE

From monday to thursday & sunday from 10h30
to 20h00

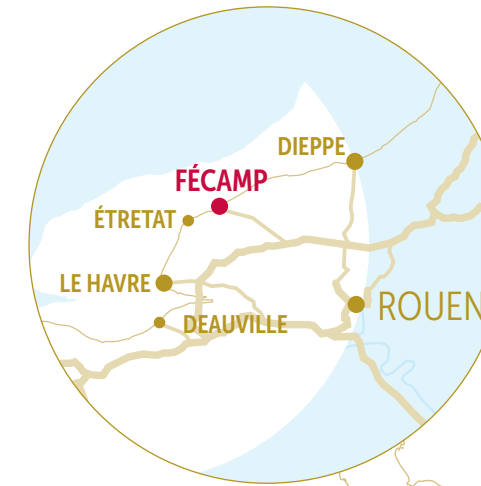
Friday & saturday from 10h30 to 21h00

SHOP

Every day from 10h30 to 18h00

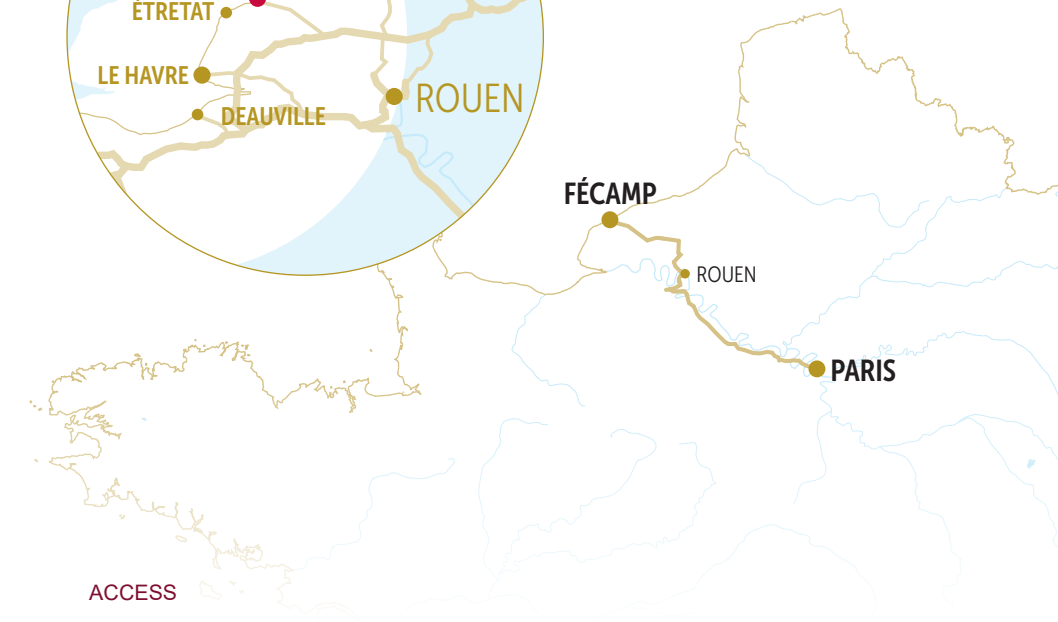
ESHOP

boutique.palaisbenedictine.com



LE PALAIS BÉNÉDICTINE

110 rue Alexandre Le Grand
76400 Fécamp



ACCESS

By car from Paris :

On the A13 motorway towards Le
Havre, take exit n°25 "Fécamp"

By train :

Paris St-Lazare line –
Fécamp or Bréauté station

Free parking

f Palais Bénédicte

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BÉNÉDICTINE

LE PALAIS

Slow
DRINKING
L'ART DE SAVOIR VIVRE ET DE PARTAGER

ALEQJ QL ABWUGIUFAPI GTQWUFQT [QWT J GALTJ . FTIPMOQF GTATGL[.

