



Syrups

Founded near Lyon in 1872, Maison Bigallet is an independent, family-owned French company with more than 150 years of expertise in crafting syrups and spirits. Production takes place at the foot of the French Alps, where the company continues to combine traditional know-how with carefully selected natural ingredients.

Bigallet syrups are crafted using **premium fruit concentrates** and **French beet sugar**, with a strong emphasis on naturality and authentic flavor. The syrups are **preservative-free**, and **made without coloring**. Each recipe has its own character, drawing on fruits, plants, spices, infusions and extracts to create distinctive and intense flavors.

Committed to responsible sourcing, Bigallet works closely with producers and sources **94% of the plants it uses within 300 km of its production site**. With around 60 flavors, from timeless classics to fruit, floral and specialty creations, the range offers endless possibilities for coffees and hot drinks, cocktails and mocktails, lemonades, sodas, desserts and everyday creations.

Format: 33.8 Fl Oz / 1 L

Packaging: Glass bottle

Storage: Shelf-stable



Pack size: 6 bottles/case

Pump: Available

Preservatives & Coloring
None

The Classics



VANILLA
SYRUP



CARAMEL
SYRUP



HAZELNUT
SYRUP



SUGAR CANE
SYRUP



LAVENDER
SYRUP



Apricot & Honey

GOURMET

ORGEAT
SYRUP



PEACH
SYRUP



LEMON
SYRUP



STRAWBERRY
SYRUP



MINT
SYRUP



RASPBERRY
SYRUP

