

GABRIEL BOUDIER DIJON®

Gin de Bourgogne - Blackcurrant Bud



Product development

The production of our Blackcurrant Bud Gin involves macerating the plants in hydro-alcoholic mixtures. They are distilled in the family's copper still to obtain the concentrate, known as alcoholates, of the 9 botanicals. The alcoholates are then blended and diluted to 40% ABV.

Expert's assessments

HER APPEARANCE : Transparent

HER AROMA : Offers a balance between juniper and blackcurrant; the very slight bitterness of blackcurrant bud and the freshness of citrus are supported by resinous and woody notes.

ON THE PALATE : Powerful attack, marked by notes of juniper and blackcurrant, accentuated by the freshness of blackcurrant bud, extending to woody and spicy notes. The finish is smooth, long, and balanced.

Usage

Blackcurrant Bud Gin is ideal when lengthened with a good tonic. Its fresh, lively taste and exceptionally long finish will make your Gin & Tonics unforgettable.

History

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Alcohol degrees

Centilization

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

