

GABRIEL BOUDIER DIJON®



Cherry Brandy Liqueur

Cherry Brandy is the most well-known cherry liqueur. Its uniqueness lies in the blend of different cherry varieties with eau-de-vie. This sweet, flavorful, fruity, and highly aromatic liqueur will enhance all your cocktails.

Product development

Cherry Brandy Liqueur is crafted from various cherry varieties. We perform a highly concentrated maceration of the cherries, then add wine eau-de-vie and sugar, dissolving it cold directly in the infusion. To achieve the perfect flavor balance and a flawless liqueur, Gabriel Boudier pays special attention to mastering the dosages and ensuring the high quality of the sugar used.

Expert's assessments

Cherry Brandy Liqueur is delicate and harmonious. Very fruity, elegant, and feminine, it will add flavor and color to your recipes.

AROMA : Fruity, cherry

PALATE : Highly aromatic with dominant fruity notes, rich, finely sweetened with an almond note characterized by the maceration of whole cherries with their stones.

Usage

Cherry Brandy Liqueur is very flavorful and can be enjoyed neat over crushed ice, in cocktails, as an aperitif, or even in desserts (as a sauce over fromage blanc).

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Alcohol degrees

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

