

GABRIEL BOUDIER DIJON®



Rhubarb Liqueur

Discover our rhubarb liqueur, an explosion of freshness and acidity. Macerated for five weeks, it reveals all the typicality of this fruity vegetable, perfect for your cocktails or to enjoy on its own.

Product development

We meticulously select our rhubarb, which is carefully macerated in a hydro-alcoholic mixture. Once filtered, we add a hint of concentrated lemon juice to enhance the acidity, while delicately dosing the sugar to preserve the authentic essence of the fruit.

Expert's assessments

When tasting our rhubarb liqueur, you'll discover a harmonious blend of flavors.

AROMA : Intense aromas of fresh rhubarb dominate, complemented by light hints of lemon that bring freshness and liveliness.

PALATE : An explosion of tangy freshness characterizes the tasting. The liqueur offers a subtle balance between the acidity of the rhubarb and the liveliness of the lemon. A gentle hint of sugar softens the overall taste, creating a harmonious and refreshing gustatory experience.

Usage

Our rhubarb liqueur is a versatile ingredient that will add a touch of originality to your culinary creations and cocktails. Perfect for enhancing your cocktails with a tangy and refreshing note, it also pairs well with desserts, bringing a fruity and unique flavor.

History

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Alcohol degrees

15 % vol

Centilization

50cl

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