

# GABRIEL BOUDIER DIJON®



## Violet Liqueur

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Gabriel Boudier Violet Liqueur is brimming with sweetness, offering a subtle floral profile. Its delicate taste and color excel in more robust cocktails like a Gin Tonic or as a drizzle over your desserts.

### Product development

Obtained by macerating violet petals to preserve the pronounced aroma of the floral bouquet. This cream offers a high aromatic density, the result of a significant concentration of petals, and a perfect balance between sugar and fruit.

### Expert's assessments

**AROMA** : Floral notes with the scent of fresh violet petals.

**PALATE** : The fullness of the petals enlivens the palate with an intense, aromatic, and spring-like flavor. The tasting experience is rich in flavors, leaving a long floral finish.

### Usage

For the gourmands, the Violet Liqueur can be enjoyed neat as an aperitif. When paired with dry white wines or Crémants de Bourgogne, it adds a floral, colorful, and indulgent touch. In cuisine, it is ideal as a coulis, finding its place in desserts, and it divinely coats mousses and sorbets.

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**Alcohol degrees**

18% vol.

**Centilization**

50cl

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