

GABRIEL BOUDIER DIJON®



Chipotle Liqueur

Discover our Chipotle liqueur, a unique experience blending the smoky heat of chipotle pepper with the complexity of spices. Perfect for bold cocktails or to be enjoyed on its own, it delivers aromatic depth and an unforgettable spicy kick.

Product development

Our Chipotle liqueur is carefully crafted by separately infusing the following ingredients: chipotle pepper, raisins, nutmeg, and ginger, creating a rich and balanced aromatic profile. We also incorporate distilled pepper alcoholates, including grey pepper and Kampot pepper. The blend of these infusions and alcoholates is completed with water and sugar, resulting in a liqueur with an alcohol content of 15% ABV.

Expert's assessments

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

AROMA : A dominant smoky and spicy chipotle aroma, complemented by subtle notes of grapes and nutmeg, evoking comforting warmth with a hint of freshness.

PALATE : An intense, spicy heat leads the experience, followed by a sweet note of grapes and spices that balance the chipotle pepper's bold intensity. The finish reveals a gentle sweetness that softens the pepper's vibrant character.

Usage

Chipotle liqueur is a bold addition to cocktails, perfect for those seeking a unique spicy twist. It pairs beautifully with smoky cocktails, tequila- or mezcal-based creations, and can also enhance culinary sauces with a subtly spicy touch.

History

Chipotle liqueur is a bold addition to cocktails, perfect for those seeking a unique spicy twist. It pairs beautifully with smoky cocktails, tequila- or mezcal-based creations, and can also enhance culinary sauces with a subtly spicy touch.

Alcohol degrees

25% vol.

Centilization

70cl

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

GB