

# GABRIEL BOUDIER DIJON®

## Liqueur de Châtaigne

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### Product development

Our Chestnut Liqueur is crafted through a meticulous maceration process: chestnuts are carefully processed to extract their full aromatic richness, while vanilla is infused separately. The blend is then completed with sugar, honey, and a touch of caramel for colour adjustment. The result is a generous and warming liqueur with subtle balance, bottled at 25% ABV, true to the high standards of Maison Gabriel Boudier.

### Expert's assessments

During the tasting of our Chestnut Liqueur, you'll discover a harmonious blend of flavours.

#### AROMA:

A rich nose of fresh chestnut, elevated by soft notes of vanilla and a delicate hint of honey.

#### PALATE:

A smooth, velvety opening leads to an indulgent burst of chestnut flavour. Honey brings roundness, while vanilla delivers a soft and elegant finish.

### Usage

This liqueur adds a woody and sweet twist to classic cocktails, or can be enjoyed on its own to warm up winter evenings. It shines in a Chestnut Manhattan, a reimagined Old Fashioned, or simply served over ice.

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