



Matcha Tea Liqueur

Discover our Matcha Tea Liqueur, an elegant and contemporary creation inspired by the Japanese ritual. Both intense and delicate, it reveals the vegetal purity of matcha with a subtle umami touch. Crafted in Dijon with the expertise of Maison Gabriel Boudier, it is ideal for original cocktail creations.

Product development

Our Matcha Tea Liqueur is made from a delicate infusion of matcha powder in a hydroalcoholic base. This precise process extracts the full aromatic richness of the tea while preserving its natural freshness. Careful filtration and a meticulously balanced blend result in a clear, harmonious liqueur with perfect equilibrium, bottled at 20% ABV.

Expert's assessments

Tasting our Matcha Tea Liqueur reveals an aromatic complexity that is fresh, vegetal, and delicately umami.

AROMA:

A fresh, green bouquet led by matcha tea and enriched with a subtle herbal note.

PALATE:

A soft, silky entry gives way to an intense matcha character, with gentle bitterness and umami notes. The finish is long, balanced, and delicately persistent.

Usage

This liqueur reveals its full potential in creative cocktails with vegetal or tangy notes. It pairs especially well with gin or white rum, and also enhances pastry creations with an original and refined twist.

History

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