

## Amer Spritz orange



Elegant and refined, the Bitter Orange Liqueur embodies the craftsmanship of Maison Gabriel Boudier. A creation that combines the zesty freshness of bitter oranges with the aromatic complexity of roots and spices.

### Product development

The Bitter Orange Liqueur is crafted through a process combining maceration, distillation, and blending. Bitter oranges, gentian root, rhubarb, vanilla, and cinnamon are macerated to create infusions rich in flavor. The bitter orange peels are then distilled in our copper stills to capture their characteristic aromatic compounds. Finally, the different elements are blended with water, sugar, and alcohol, ensuring a balanced and consistent aromatic profile.

### Expert's assessments

Bitter Orange Liqueur is an expressive spirit that highlights the aromatic power of citrus, supported by spicy and herbal notes.

**The nose :** Intense aromas of bitter orange unfold, lifted by subtle hints of gentian and rhubarb. Vanilla and cinnamon bring a delicate roundness that balances the zesty freshness.

**The mouth :** The attack is lively, marked by the characteristic bitterness of orange. This bitterness is softened by a gentle sweetness, then enriched with woody and spicy notes that extend the tasting experience. The result is a structured and harmonious aromatic profile.

### Usage

Bitter Orange Liqueur reveals its full potential both behind the bar and in the kitchen. In cocktails, it brings structure and aromatic intensity to classics such as the Spritz, the Americano, or the Margarita, while offering countless possibilities for contemporary creations thanks to its elegant bitter profile. In gastronomy, it can be used to flambé crêpes, enhance pastries, or enrich an orange sauce, adding a subtle and lasting citrus note.

### History

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**Alcohol degrees**

15 % vol

**Centilization**

50cl

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