

GABRIEL BOUDIER® DIJON

Sweet Woodruff Liqueur



Sweet Woodruff Liqueur is a delicate and floral creation, winner of the Wizard Awards 2025 – 5th UK Edition, imagined by Ashley Haines (Dorset, United Kingdom). It highlights sweet woodruff, a woodland flower known for its refined natural notes reminiscent of almond, freshly cut hay, and biscuit. This liqueur embodies the perfect balance between innovation and authenticity, in the pure tradition of excellence of Maison Gabriel Boudier.

Product development

Sweet Woodruff Liqueur is crafted from sweet woodruff flowers, a woodland blossom renowned for its subtle and delicate floral character. The flowers are macerated for about five weeks in a hydroalcoholic blend to extract their full aromatic richness. At the same time, green tea undergoes a five-week maceration, adding a refreshing vegetal dimension. The two infusions are then blended with water, sugar, and alcohol. The sugar, dissolved cold, ensures the preservation of delicate flavors and the final balance of the liqueur.

Expert's assessments

Nose:

Delicate and herbal fragrance, with woodland nuances of hay, lifted by a touch of sweet almond.

Taste:

A floral and vegetal opening that evolves into a biscuit-like roundness with a hint of almond. The finish is persistent, elegant, and indulgent.

Usage

Designed for creative and gastronomic mixology, Sweet Woodruff Liqueur paves the way for refined cocktails where floral subtlety meets bold pairings. It also finds its place in gastronomy, enhancing desserts or original preparations with its unique and elegant aromatic signature.

History

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