

# GABRIEL BOUDIER DIJON®

## Smokey Tea Liqueur



### Product development

Smokey Tea Liqueur is crafted through a process combining maceration and distillation. Lapsang souchong tea is macerated for about one week in a hydroalcoholic blend to obtain a rich and intense infusion. At the same time, black tea is distilled with water to produce a delicate distillate that captures its pure aromas. The infusion and distillate are then blended with sugar, alcohol, and water.

### Expert's assessments

Smokey Tea Liqueur captivates with its smoky and elegant character, blending tradition with creativity.

#### Nose:

Intense smoky aromas of lapsang souchong tea, with woody and lightly resinous notes.

#### Taste:

A balance between the sweetness of sugar, the roundness of alcohol, and the aromatic power of black tea, leading to a persistent smoky finish.

### Usage

Smokey Tea Liqueur is crafted for high-end mixology. Its unique smoky profile enhances gastronomic cocktails and opens new creative horizons for bartenders. A true flavor booster, combining modernity and elegance.

### History

Smokey Tea Liqueur is crafted for high-end mixology. Its unique smoky profile enhances gastronomic cocktails and opens new creative horizons for bartenders. A true flavor booster, combining modernity and elegance.

GBD