

Gimber Liqueur - 70cl

Discover our Chipotle liqueur, a unique experience blending the smoky heat of chipotle pepper with the complexity of spices. Perfect for bold cocktails or to be enjoyed on its own, it delivers aromatic depth and an unforgettable spicy kick.

Product development

This liqueur is crafted from dried ginger used to produce a distillate extracting the finest aromas of the root. A ginger infusion enhances the spicy dimension while bringing warmth and a slight pungency. The blend is completed with a black pepper distillate adding depth and aromatic persistence. A precise sugar dosage harmonises the structure and reveals the full intensity of ginger.

Expert's assessments

Gabriel Boudier Ginger Liqueur reveals an intense, spicy and warming aromatic profile.

NOSE : Fresh ginger notes dominate, enhanced by a subtle peppery touch.

TASTING : The attack is lively and expressive. Ginger fully unfolds with elegant spice and warmth, supported by black pepper nuances bringing depth and length.

Usage

Versatile and expressive, this ginger liqueur brings a unique spicy signature to classic cocktails. It integrates perfectly into a Mule, a Sour or a Highball, where its fresh spicy notes and warming character enhance the cocktail’s structure. It can also be enjoyed neat or over ice.

History

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Alcohol degrees	Centilization
20% vol.	70cl

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