

# GABRIEL BOUDIER DIJON®



## Blue Curaçao Liqueur

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Famous for its flavor and color, Blue Curaçao will bring a touch of exoticism, freshness, and original color to all your cocktail recipes.

### Product development

The zest of these small bitter oranges is carefully removed and distilled in our 170-year-old stills. The orange distillate is then enhanced with a natural flavor and just the right amount of sugar, before being tinted blue to give it its distinctive character and brighten up your cocktails.

With its pronounced orange flavor, combining bitterness, sweetness, and finesse, it provides an ideal base for recipes rich in aromas.

### Expert's assessments

**APPAREANCE :** Blue Curaçao is characterized by its color, which beautifully tints cocktails, and its aromatic intensity of oranges gives it a very particular elegance.

**SON PARFUM :** This liqueur with its blue hue reflects citrus notes on the nose, orange zest, and peel.

**EN BOUCHE :** Not too sweet, with a very orangey flavor, it brightens the palate with bitter peel flavors.

### Usage

Blue Curaçao is used in the preparation of many cocktails. It adds a touch of elegance and flavor to your drinks with its extraordinary blue color, while its delicate flavor of sweet and bitter oranges makes it very enjoyable. Blue Curaçao is the key ingredient in the Blue Lagoon cocktail.

### History

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**Alcohol degrees**

25 % vol

**Centilization**

50cl

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