

GABRIEL BOUDIER DIJON®



Dijon Guignolet

Guignolet is one of the iconic creams of the house. The intense cherry flavor will delight your taste buds and your guests.

Product development

We create a highly concentrated maceration of black cherries and sour Morello cherries in alcohol, to which an aromatic reinforcement is added to bring out an almond note. Then, we add sugar, which is dissolved cold directly into the cherry infusion. To achieve the perfect balance of taste and a flawless cream, Maison Gabriel Boudier pays special attention to precise measurements and the high quality of sugar used. The selection of fruits comes from the finest selection available.

Expert's assessments

APPEARANCE : Purple color

AROMA : Very fruity

PALATE : Its length is fresh and intense on the palate

Usage

Guignolet is perfect for aperitifs. It can serve as an ideal ingredient in your cocktail, cuisine, and pastry recipes. Mixed with gin or vodka, it can also be enjoyed neat over ice. It remains highly appreciated for adding an original, indulgent, and vintage touch.

History

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Alcohol degrees

18% vol.

Centilization

70cl

GB