

GABRIEL BOUDIER DIJON®



Raspberry Liqueur

Raspberry Liqueur honors Gabriel Boudier's fruity range. Made from the maceration of different varieties of raspberries, this cream will subtly enhance your aperitifs, wines, and champagnes with colorful flair.

Product development

Raspberry Liqueur is crafted from the world's finest raspberries, namely those produced in Scotland and Burgundy. We perform a highly concentrated maceration of the fruit to which we add a touch of blackcurrant in alcohol.

We then add sugar, which is dissolved cold directly into the infusion. To achieve the perfect flavor balance and a flawless liqueur, Gabriel Boudier House pays special attention to mastering the dosages and ensuring the high quality of the sugar used.

Expert's assessments

Derived from the maceration of various untreated raspberry varieties, this liqueur is feminine, velvety, and delicately tangy, offering a strong aromatic density resulting from a significant fruit concentration.

APPEARANCE : Ruby and cherry color.

AROMA : Sweetness and purity of fresh fruits with great delicacy.

PALATE : Elegant and harmonious, the tasting experience is rich in flavors of ripe and juicy fruits. The freshness and roundness of freshly picked fruit are quickly noticeable.

Usage

Raspberry Liqueur is ideal for your exotic cocktail recipes. Perfect as a coulis, it finds its place in desserts, beautifully topping mousses and sorbets.

History

Raspberry Liqueur is ideal for your exotic cocktail recipes. Perfect as a coulis, it finds its place in desserts, beautifully topping mousses and sorbets.

Alcohol degrees

20% vol.

Centilization

50cl

[www://boudier.com](http://www.boudier.com)

GB