

GABRIEL BOUDIER DIJON®



Crème de Cassis de Dijon

Crème de Cassis de Dijon is the expression of the tradition and know-how of Maison Gabriel BOUDIER over the centuries. Respecting an extremely precise and rigorous manufacturing process, its **taste and flavor radiate today throughout the world.**

Product development

We create a highly concentrated maceration of blackcurrant and raspberry berries in distilled alcohol. Next, we add sugar, which is dissolved cold directly into the alcoholic infusion. The perfect balance of flavors is the expertise of Maison Boudier, achieved through the stringent selection of fruits, including the "Noir de Bourgogne" variety, the most aromatic in the world, along with other varieties according to the Crème de Cassis de Dijon specifications. This meticulous process is complemented by an absolute mastery of dosages and the use of high-quality sugar.

Expert's assessments

HER DRESS : Red / Intense purple

HER AROMA : Slightly spicy, peppery impression. Incomparable. Very intense

PALATE : Cassis in all its power. And its length, fresh and intense in the mouth. "Clean", "straight" finish, which allows you to enjoy it without altering the dishes or wines served during a lunch or dinner with friends.

Usage

Particularly appreciated as an aperitif, Crème de Cassis de Dijon pairs elegantly with Crémant de Bourgogne, Bourgogne Aligoté, and can also be used in more elaborate cocktails, especially those featuring Gin. It pairs gracefully with our London Dry Gin.

History

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Alcohol degrees

20% vol.

Centilization

50cl

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

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