

GABRIEL BOUDIER DIJON®

Strawberry Liqueur



In line with the Cassis Liqueur, the Strawberry Liqueur is part of the house's fruity and woody range.

Product development

The Strawberry Liqueur is crafted from a blend of strawberries and wild strawberries. We perform a highly concentrated maceration of the fruit in alcohol, to which we add a blackcurrant infusion for color and acidity. The sugar is then dissolved cold directly into the infusion. To achieve a perfect flavor balance and an impeccable liqueur, Gabriel Boudier House pays special attention to mastering the dosages and ensuring the high quality of the sugar used.

Expert's assessments

Honoring the woody flavors of red fruits, this liqueur, derived from the maceration of our various strawberries, offers an exhilarating flavor and summer indulgence.

AROMA : Very fruity with floral, gourmand, and wild notes.

PALATE : Length, roundness, and depth aptly describe this beautifully matured strawberry liqueur with a ruby hue and a floral, gourmand aroma.

Usage

The Strawberry Liqueur pairs wonderfully with sparkling wines, dry white wines, sparkling water, and cocktails, enhancing them beautifully. It also finds its place in desserts, as a topping or coulis over fromage blanc.

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Alcohol degrees

20% vol.

Centilization

50cl

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