

# GABRIEL BOUDIER DIJON®

## Vineyard Peach Liqueur

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In line with tradition, the Peach Liqueur is one of Gabriel Boudier's classics. This fruit liqueur, intense through maceration, offers the illusion of tasting a very juicy and flavorful peach.

### Product development

Vineyard Peach Cream is crafted from peach fruit and concentrated lemon juice to add a hint of acidity. We perform a highly concentrated maceration of the fruit in alcohol, followed by the addition of 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 maceration, the Vineyard Peach, this springtime and sun-kissed fruit, will delight your taste buds with its slight astringency balanced by fruity and floral aromas.

**AROMA** : A gourmand, velvety, and fruity note, with the scent of sun-ripened fruit.

**PALATE** : Rich and creamy, reminiscent of the texture of a ripe and juicy peach.

### Usage

Vineyard Peach Liqueur pleasantly accompanies sparkling wines, dry white wines, sparkling water, and cocktails. It finds its place in desserts, beautifully topping sorbets, and enhances fruit salads.

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Alcohol degrees

18% vol.

Centilization

50cl

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