

# GABRIEL BOUDIER DIJON®



## Wild Blackberry Liqueur

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The Blackberry Liqueur is one of Gabriel Boudier's classics, with its aromatic density and distinctive notes making it rich in flavor. This liqueur captures the finesse and sweetness of the fruit, along with slightly herbaceous and musky notes typical of blackberries.

### Product development

The Blackberry Liqueur is crafted from mulberry fruit. We perform a highly concentrated maceration of the fruit in alcohol, to which we add a raspberry infusion. We then add sugar, which is dissolved cold directly into the alcoholic blackberry 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 untreated wild blackberries, this liqueur offers a strong aromatic density, the result of a high fruit concentration and a perfect balance between sugar and fruit.

**AROMA** : Powerful, gourmand, and sweet, with a distinct wild blackberry scent.

**PALATE** : The fullness of the fruit is evident, round and fleshy, blending the sweetness and acidity typical of blackberries, making for a rich and flavorful tasting experience.

### Usage

The Blackberry Liqueur is perfect for an aperitif with dry white wine, crémant, or in your cocktail recipes. Ideal as a coulis, it finds its place in desserts, beautifully topping mousses and sorbets.

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**Alcohol degrees**

20% vol.

**Centilization**

50cl

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