

GABRIEL BOUDIER DIJON®

Banana Liqueur



Gabriel Boudier's Crème de Banane is a delightful treat that complements both your desserts and exotic cocktails with its pure aroma and flavor, reminiscent of the sweetness of this tropical fruit.

Product development

Banana Liqueur is crafted from dried bananas macerated in alcohol to extract all the flavors of perfectly ripe bananas. For the addition of sugar, it is dissolved cold directly into the infusion. To achieve a balanced flavor and a perfect liqueur, Maison Gabriel Boudier pays special attention to precise measurements and the high quality of sugar used.

Expert's assessments

AROMA : Powerful and fruity.

PALATE : The purity and taste of the fruit are revealed: sweet, smooth, indulgent, fresh, and ripe.

Usage

Perfect for exotic cocktails, Banana Liqueur is a delightful treat that complements both your desserts and cocktails. Pairing well with a wide range of flavors, Crème de Banane offers a variety of recipe possibilities.

History

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Alcohol degrees

25% vol.

Centilization

50cl

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