



## Curaçao Triple Dry

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Renowned by its name, Curaçao Triple Sec, this liqueur with expressive citrus notes is a testament to the craftsmanship of Maison Gabriel Boudier.

### Product development

The peels of these bitter oranges are distilled in our 170-year-old stills. The orange distillate is then supplemented with natural orange flavors and a careful dose of sugar, giving the aromatic note its characteristic bitterness.

### Expert's assessments

This liqueur, with its transparent robe, reflects citrus notes on the nose. On the palate, it brightens the palate refreshingly with the flavors of bitter oranges. The distilled peels provide a slight bitterness. The elegance of the aromas of this orange is quite unique.

### Usage

Curaçao Triple Sec is used in the crafting of many cocktails and culinary recipes, such as "Crêpes Suzette." Several classic cocktails, including the Cosmopolitan and the Margarita, owe their existence to this liqueur.

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**Alcohol degrees**

38% Vol.

**Centilization**

50cl

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