

GABRIEL BOUDIER DIJON®

Mango Liqueur



One of the favorites in the fruity and exotic range, Gabriel Boudier's Mango Liqueur, will give you the sensation of eating the fruit. Characterized by its sweetness, this intensely aromatic liqueur will delight your taste buds. The yellow-hued Mango Liqueur reveals the flavors of this tropical fruit.

Product development

The Mango Liqueur is crafted from mangoes macerated in alcohol to extract all the flavors of perfectly ripe mangoes. 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 : Fresh, ripe mango with fruity, aromatic, and floral note

PALATE : The flavors of mango start delicately on the palate and then become more intense and incisive. The sweetness of the liqueur quickly gives way to the fresh and rounded taste of this tropical fruit.

Usage

The Mango Liqueur will transport you to a tropical island. Perfect for all your exotic cocktails, it will charm you with its unique, indulgent taste and the exotic flavor it brings to your recipes.

History

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Alcohol degrees

20% vol.

Centilization

50cl

GB