



Elderflower Liqueur

Gabriel Boudier's Elderflower Liqueur is undoubtedly one of the most floral references in the range.

Product development

Obtained from the maceration of elderflowers, in order to preserve the aroma of the highly pronounced floral bouquet.

Expert's assessments

AROMA: This liqueur, with its pale yellow hue, reflects its superb bouquet with subtle and fruity floral notes.

PALATE: It reveals refreshing fruity notes in a delightful manner.

Usage

Elderflower Liqueur is a "must-have" for aperitifs, cocktails based on sparkling wine, white wine, rosé, gin, and vodka, or as a digestif during your festive moments. Perfect for your gourmet pastry recipes, it will perfume your desserts while adding an elegant and refreshing touch.

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Alcohol degrees

Centilization

18% vol.

50cl

