

GABRIEL BOUDIER DIJON



Fig Liqueur

Gabriel Boudier's Fig Cream is a fruity, velvety, and delicately honeyed cream. It perfectly concludes your meals.

Product development

Fig Liqueur is made from dried and fresh figs. They are macerated to extract all the flavors of the fruit. As for the addition of sugar, it is dissolved cold directly into the infusion. In order to achieve a perfect taste balance and liqueur, Maison Gabriel Boudier pays special attention to mastering the dosages and using high-quality sugar.

Expert's assessments

Fig Liqueur will bring a touch of finesse to your tastings; its aroma, flavor, and authenticity will continue to charm you.

AROMA : Indulgent, bursting with fruitiness.

PALATE : Notes of candied fruit, delicious with a refreshing and aromatic flavor, ending with a smooth finish and hints of honey.

Usage

In cuisine, fig liqueur will find its place at the end of cooking a duck breast, foie gras, or crumbles.

As an aperitif, with sparkling wine, champagne, rosé wine, or for all your cocktail recipes.

It can be consumed neat with ice.

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Alcohol degrees

20% vol.

Centilization

50cl

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