

GABRIEL BOUDIER DIJON®

Green Mint Liqueur



The selection of mint gives this liqueur its spicy freshness. Subtle yet powerful, it meets all the expectations of mint enthusiasts. Fresh and spicy at the same time, that's the secret of this liqueur.

Product development

The Green Mint Liqueur is made from mint leaves. They are macerated and then distilled to extract all the herbal aromas from the leaves. The mint note is reinforced by the essential oil of mint. Regarding the addition of sugar, it is dissolved cold directly into the infusion. In order to obtain a perfect balance of taste and a perfect liqueur, Maison Gabriel Boudier pays particular attention to mastering the dosages and using high-quality sugar.

Expert's assessments

APPEARANCE : Chlorophyll green

AROMA : Fresh mint, a peppery impression. Very intense.

PALATE : Clearly reminiscent of childhood. Its finish is fresh and intense on the palate.

Usage

Mint liqueur can be enjoyed neat as a long drink with ice.

Ideal for cocktails, very refreshing, its herbaceous aroma and hint of peppery note will add an elegant touch to your botanical creations.

History

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Alcohol degrees

Centilization

[www://boudier.com](http://www.boudier.com)

