



## Williams Pear Liqueur

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The Williams Pear Liqueur is the fruit of Gabriel Boudier's experience as a liquorist and distiller who knows how to combine the two processes: maceration and distillation.

A part of the William Pears is distilled in order to obtain the most volatile aromas of the William Pear, the other part of the William Pears, after being cut in two and after having removed the wood and the seeds, macerate during 5 weeks in alcohol in order to extract the fatty parts (pectins), the natural part of the William Pears, and all the heavy aromas which do not pass to the distillation.

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Then we proceed to the assembly of the distillation to the product of the maceration followed by a sweetening to give this fabulous liquor.

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