



TRENEL
BENE FACIT ID QUOD BENE AMAT



70 cl bottle

Crème de Mûre Sauvage

18% vol.

Wild blackberry

The Crème de Mûre Sauvage Trénel is produced in the traditional way: the fruits are sorted upon receipt and put into tanks with neutral alcohol for 5 weeks maceration. It is then pressed and filtrated. Sugar and water are added before bottling.

For its fruit-liqueurs, Maison Trénel selects the best fruits growing on the best terroirs. The wild blackberries have been chosen for their aromatic taste and their authenticity.

Tasting

The Crème de Mûre Sauvage Trénel presents a dark garnet color and its nose mingles blackberry jam with notes of resin and undergrowth, characteristics of its terroir.

It is supple and large on the palate and reproduces exactly the flavors of the wild blackberries of our childhood.

How to drink and serve

The Crème de Mûre Sauvage will be perfect mixed with cool white wine or Crémant de Bourgogne.

For a cocktail, mix 1 cl Crème de Mûre Sauvage Trénel with 3 cl gin, 2 cl lemon juice and 1 cl sugar syrup. Serve with crushed ice.

All our fruit-liqueurs are free from preservatives. Please store them in the fridge after opening.

