



TRENEL

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OUR EXCEPTIONNAL FRUIT LIQUEURS

CRÈME DE CASSIS DE BOURGOGNE 15°

Appellation:

IGP

Crème de Cassis de Bourgogne

Fruit Variety:

Royal de Naples

Noir de Bourgogne

Trenel applies the same standards to the crafting of its fruit liqueurs as it does to its wines: the quest for authenticity, that of the fruit and that of the terroir, producing 100% natural liqueurs made from just fruit, sugar and alcohol. The blackcurrant is a red fruit that has been cultivated in France since the 16th century and is renowned for its medicinal properties. In the 18th century, blackcurrant bushes could be found growing at the end of vine rows throughout Burgundy. Since 2015, Trenel Crème de Cassis has been designated an IGP product, which guarantees that it has been produced locally using fruit grown only by blackcurrant growers in Burgundy.

Production:

Maceration in neutral spirit for at least 6 to 8 weeks, slow pressing, adjustment of the degree with water and sugar, filtration and bottling.

Tasting notes:

Appearance: Deep, bright, silky crimson hue with lovely mauve tints. It actually sticks to the glass.

Nose: Very fine fruit and pure blackcurrant aromas.

Palate: Luscious with a perfect balance of sugar, acidity and alcohol, allowing the fruit to come to the fore. Lovely aromatic power with finesse, velveting smoothness and length on the palate.

Serving suggestion:

Enjoy chilled, over crushed ice or mixed with sparkling water.

In cocktails, mixed with gin, vodka or white rum in a Mojito or a Sour.

In cooking, to deglaze meat such as duck breast, or to perk up a sauce.

Or for a dessert, over a scoop of ice cream or as a coulis to pour over fromage blanc.



Store in the fridge after opening