



TRENEL

BENE FACIT ID QUOD BENE AMAT

OUR EXCEPTIONAL FRUIT LIQUEURS

CRÈME DE FRAMBOISE DE BOURGOGNE

Also available in 70cl



Constantly on the lookout for the finest terroirs and the finest varieties for its fruit, Trenel selects medium-sized red raspberries with a sweet, fruity and fragrant flavour for its Crème de Framboise de Bourgogne. Harvested from June to mid-July.

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: Vibrant, displaying a deep ruby red hue with mauve tints.

Nose: Lively, like a bowl of ripe raspberries.

Palate: The fresh acidity offsets the sweetness and creates unrivalled finesse and concentration of fruit, excellent balance and a long finish.

Serving suggestion:

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

Cocktail suggestion:

Raspberries Fizz

- 3 to 4 fresh raspberries
- 40 ml Gin
- 20 ml lemon juice (1/2 lemon)
- 30 ml **Crème de Framboise**
- 50 ml sparkling water

Lightly crush the raspberries in a shaker.

Add the other ingredients except the sparkling water.

Shake and pour into a tumbler glass. Top up with sparkling water and serve. Garnish with a skewer of fresh raspberries.

For a starter: Marinated courgettes, **crème de framboise** vinaigrette, burrata & basil.

For a dessert: Red fruit charlotte with biscuits soaked in the **crème de framboise**.



Store in the fridge after opening