



TRENEL

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OUR EXCEPTIONNAL FRUIT LIQUEURS

SUPRA DE CASSIS DE BOURGOGNE 18°



Appellation:

IGP

Crème de Cassis de Bourgogne

Fruit Variety:

Royal de Naples

Noir de Bourgogne

Trenel applies the same high 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.

Trenel's Crème de Cassis de Bourgogne Supra de Cassis owes its exceptional quality to two essential factors: the high quality of the fruit and the distinctive character of the terroir.

The blackcurrant berries are mainly grown in the Hautes Côtes de Nuits, in the hamlet of Concoeur, less than 2 km west of Vosne-Romanée. These blackcurrant bushes are planted in fairly unfertile clay-limestone soils at 300-400 metres altitude.

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: Very attractive, bright crimson hue with violet tints.

Nose: Remarkably complex and highly concentrated. An explosion of blackcurrant, liquorice and undergrowth aromas.

Palate: Rich on entry followed by vibrant blackcurrant fruit that creates a lovely harmony and balance. The long finish leaves behind it a wonderful sensation of softness.

Serving Suggestion:

For a delectable drinking experience and to fully appreciate the purity of this crème de cassis' aromas, we recommend serving it chilled over crushed ice.

For cooking, a few drops will enhance a red wine sauce, served with poached eggs or coq au vin.

It will also add freshness and intensity to cocktails. Use it to make a blackcurrant mojito mixed with white rum, lime and mint and topped up with sparkling water or sparkling wine.



Store in the fridge after opening.