



TRENEL

BENE FACIT ID QUOD BENE AMAT

OUR EXCEPTIONAL FRUIT LIQUEURS

CRÈME DE GRIOTTE DE BOURGOGNE



Also available in 70cl

Trenel applies the same high standards to the crafting of its fruit liqueurs as it does to its wines. It is therefore constantly on the lookout for the finest terroirs and the finest varieties for its fruit. Morello cherries are small, bright red cherries with sweet and tart pink flesh. It is a favourite in patisserie and jam-making.

Production:

Upon reception, the fruit is sorted before being placed in vat with a neutral spirit to undergo a 5-week maceration. The mixture is then slowly pressed and filtered. Sugar and water are added before bottling.

Tasting notes:

Appearance: rouge ambrée, translucide et brillante.

Nose: A bouquet of aromas including morello cherry, cherry stone and amaretto notes.

Palate: Smooth and elegant. It keeps a fine freshness and balance.

Serving suggestion:

Enjoy chilled over crushed ice.

Cocktail suggestion:

Le Duc

- 20 ml Crème de Griotte

- 40 ml gin

- 20 ml vermouth blanc

Pour the ingredients into a cocktail shaker with some ice cubes.

Shake and serve in a martini glass without the ice.

Garnish with a slice of lime.

With cheese: Baked Camembert with a drizzle of Crème de Griotte, a sage leaf and a few almonds, feuille de sauge & amandes.

With dessert: A great match with chocolate desserts.



Store in the fridge after opening