



TRENEL

BENE FACIT ID QUOD BENE AMAT

OUR EXCEPTIONAL FRUIT LIQUEURS

CRÈME DE MYRTILLE SAUVAGE



Also available in 70cl

Trenel selects the finest fruit from the finest terroirs for its liqueurs. Wild blueberries are chosen for their naturalness and well-coloured, highly aromatic flesh. Like blackcurrants, they are packed with vitamin C and antioxidants.

Production:

Crafted according to the traditional recipe: 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: Extremely dark, tinting the sides of the glass.

Nose: Subtle aromas of blueberry jam.

Palate: Soft and full-bodied, reproducing the typical woodland fruit flavour to perfection. Its tannic structure creates a lovely balance in the liqueur.

Serving suggestion:

Crème de Myrtille Sauvage is fabulous added to a glass of chilled, fresh white wine or Crémant de Bourgogne.

Cocktail suggestion: Mix in a glass

3 cl gin

2 cl lemon juice

1 cl cane sugar syrup

1cl **Crème de Myrtille**

Garnish with a wedge of lemon



Store in the fridge after opening