



TRENEL

BENE FACIT ID QUOD BENE AMAT

OUR EXCEPTIONNAL FRUIT LIQUEURS

CRÈME DE PECHE DE VIGNE



Also available in 70cl

Trenel selects the finest fruit from the finest terroirs for its liqueurs. These are macerated to preserve their purest aromatic expression.

The wild peach is a late-ripening peach. The wild peach tree produces its fruit at the same time as the vine. The flesh of its fruit is dark and reminiscent of wine lees.

The peach tree is also useful for winegrowers: as it is vulnerable to attacks of powdery mildew, it is sometimes planted in the middle of the vines to allow the winegrowers to detect and combat potential attacks as early as possible.

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: Bright golden orange.

Nose: Very aromatic with peachy notes.

Palate: An explosion of rich, powerful yet lovely light fruit. The wild peach also lends the liqueur a distinctive tannic flavour.

Serving suggestion:

Serve chilled over crushed ice.

Cocktail suggestion: Pêche Attitude

- 30 ml white Rhum
- 30 ml **Crème de Pêche de Vigne**
- 50 ml guava juice
- 30 ml banana juice

Preparation: Pour all the ingredients into a shaker with ice cubes. Shake, strain and pour into a tulip-shaped glass.

As a main course: Duck breast, roasted peaches, **crème de Pêche** sauce, sweet and sour jus.

As dessert: Drizzled over a fruit salad or strawberries.



Store in the fridge after opening