



70 cl bottle



## Crème de Framboise de Bourgogne 18 % vol. Raspberry

Constantly searching for the best varieties and terroirs for its fruits, Maison Trénel selected an old variety of raspberries for its Crème de Framboise de Bourgogne, the Lloyd George.

It produces middle-sized red raspberries, very sweet, aromatic and fruity. Harvested from June to mid-July, it is an early and productive variety. It also happens to fruit again in fall.

### Tasting

The Crème de Framboise de Bourgogne is red ruby in color with purple notes. Its nose is pure, of fresh ripe fruits.

On the palate, the emphasis is on finesse and concentrated fruit with no excessive sweetness. It is well balanced, with a particularly long finish.

### How to drink and serve

Drink it pure on ice or mixed with white wine or Crémant de Bourgogne. It will be delicious on dessert like vanilla ice cream.

In a cocktail, mix 3 cl Crème de Framboise de Bourgogne Trénel with 6 cl gin, 1 cl lime juice et 1 egg. Serve in a martini glass with a few fresh raspberries.

All our fruit-liqueurs are free from preservatives. Please store them in the fridge after opening.

