



**TRENEL**  
BENE FACIT ID QUOD BENE AMAT



70 cl bottle

## Crème de Griotte de Bourgogne

18% vol.

**Morello cherry**

Maison Trénel requires the same very high level of quality for its fruit-liqueurs and its wines. That's why we are constantly seeking the best terroirs and the best fruit varieties. The morello cherries used to produce the Crème de Griotte de Bourgogne Trénel were grown in Hautes Côtes de Beaune, only a few kilometers away from the vineyard of Corton.

The fruits are sorted upon receipt and put into tanks with neutral alcohol for 5 weeks maceration. It is then pressed and filtrated. Sugar and water are added before bottling.

### Tasting

The Crème de Griotte de Bourgogne Trénel is a limpid bright amber in color with a fine nose of cherry, bitter almonds and kirsch with smoky notes. The mouth is unctuous, elegant and complex. It is well balanced and keeps a pleasant freshness.

### How to drink and serve

Drink it pure with ice and bite of dark chocolate.

When cooking, use it to give a touch of freshness and elegance to a sauce for poultry.

For a cocktail, pour 2 cl Crème de Griotte de Bourgogne Trénel in a shaker with 4 cl whisky, 4 cl cranberry juice et 1 cl lime juice. Mix and serve with ice.

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

### Morello cherry

Also called sour cherry, it is a small bright red cherry with pink acid flesh. Its bitterness makes it a very popular ingredient in pastries and jam.

