



70 cl bottle

Blackcurrant

The blackcurrant is a very dense bush with fragrant leaves and black fruits topped with a little dried flower. It needs only little sun and grows merrily in mountainous and cold regions.

It is known for its medicinal qualities since the Middle Ages. The berries are rich in vitamin C and its leaves were used against gout and insect bites.



Crème de Cassis de Bourgogne

15% vol.

Blackcurrant

Maison Trénel requires the same very high level of quality for its fruit-liqueurs as for its wines. That's why we are constantly seeking the best terroirs and the best fruit varieties.

The blackcurrants used to produce the Crème de Cassis de Bourgogne Trénel are grown in the area of Merceuil, on the Côte de Beaune.

Tasting

The Crème de Cassis de Bourgogne Trénel is a deep purple in color. It is particularly elegant and fruity, on the nose as much as in the mouth. It is generous and evokes the purity of the aromas of blackcurrant.

The perfect balance between sugar, acidity and alcohol leaves a predominant place to the fruit's aromas and gives it a real fullness.

How to drink and serve

Drink it pure with ice or with some sparkling water to taste it fully. Pour it in a glass of Mâcon Villages Trénel to produce a velvety aperitif.

For dessert, use it as a coulis on cottage cheese, vanilla ice cream or mango sorbet.

In a cocktail, mix 2 cl Crème de Cassis de Bourgogne Trénel with 4 cl tequila et 2 segments of lime. Serve it as a long drink with ice and ginger ale.

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