



Since 1705

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CRÈME DE CASSIS

Blackcurrant Liqueur

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Description

This crème de cassis is made by macerating blackcurrants in alcohol. It effuses highly-typical fruity notes and unfurls a rich, creamy texture and intense, harmonious flavors on the palate. **ABV: 16%**

To Serve

APERITIF: a measure of cocktail for four measures of white wine, crémant (sparkling wine) or champagne.

COCKTAIL: “The Ririkou” - a measure of crème de cassis, a measure of vodka and a measure of gin tonic.

CUISINE: For desserts, it may be used as a coulis drizzled over lemon ice cream.



CRÈME DE FRAMBOISE

Raspberry Liqueur

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Description

Made by macerating raspberries in alcohol, this crème de framboise is distinguished by its deliciously gourmand notes. **ABV: 16%**

To Serve

APERITIF: a measure of crème de framboise for four measures of white wine, crémant (sparkling wine) or champagne.

COCKTAIL: “The Dauphinoise” - a measure of crème de framboise, a measure of Grande Dauphine, two measures of rosé wine and some lemon zest.

CUISINE: For desserts, it may be used as a coulis drizzled over vanilla ice cream or fromage blanc.



CRÈME DE MÛRE

Blackberry Liqueur

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Description

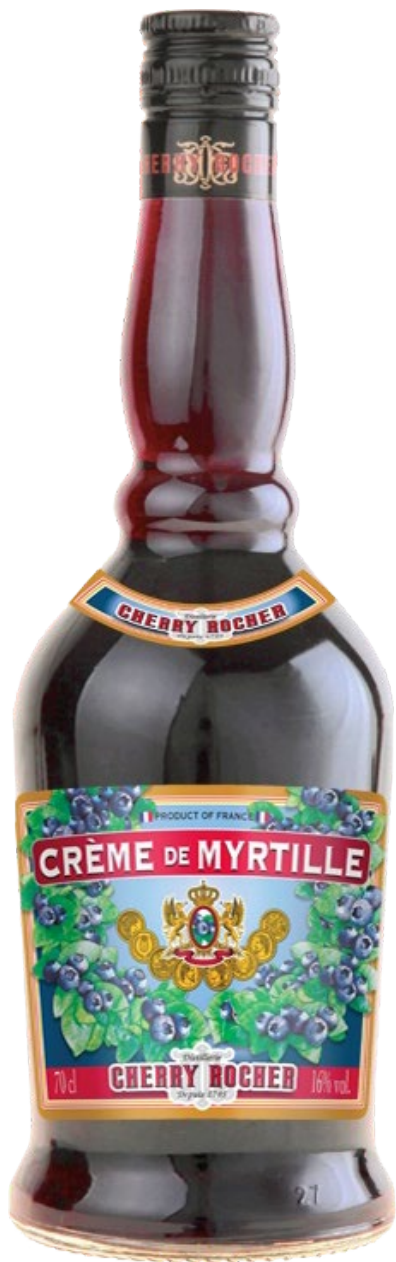
This crème de mûre is made by macerating blackberries in alcohol. It is distinguished by its dark robe and intense flavor. **ABV: 16%**

To Serve

APERITIF: a measure of crème de mûre for four measures of white wine, crémant (sparkling wine) or champagne.

COCKTAIL: “La Mûre Toujours” - a measure of crème de mûre, a measure of lemon juice, a measure of gin and a measure of orange juice.

CUISINE: For desserts, it may be used as a coulis drizzled over fromage blanc.



CRÈME DE MYRTILLE

Blueberry Liqueur

Since 1705

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Description

This crème, made by macerating blueberries in alcohol, invites you to discover the flavors of wild fruit. **ABV: 16%**

To Serve

APERITIF: a measure of crème de myrtille for four measures of white wine, crémant (sparkling wine) or champagne.

COCKTAIL: “*Les Yeux Bleus*” - a measure of crème de myrtille, two measures of vodka, a measure of orange juice and a dash of blue curacao.

CUISINE: For desserts, it may be used as a coulis drizzled over ice cream.



CRÈME DE PÊCHE DE VIGNE

Vine Peach Liqueur

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Description

This crème de pêche de vigne is made by macerating wild peaches in alcohol. It is distinguished by its dark orange robe, its intense peachy nose and its rich taste. **ABV: 15%**

To Serve

APERITIF: a measure of crème de pêche de vigne for four measures of white wine, sparkling wine or champagne.

COCKTAIL: “*The Guilty Pleasure*” - one measure of crème de pêche de vigne, one measure of whisky, and one measure of orange juice.

CUISINE: Two spoons of crème de pêche de vigne drizzled over a roast at the end of cooking, served with baked apples.