

THE CASSIS "NOIR DE BOURGOGNE"

The best variety of blackcurrant for an exquisite taste! The blackcurrant known as "Noir de Bourgogne" is a rustic plant only moderately productive, which allows it to take care of its fruit: it is flavoursome and fleshy and appears from the beginning of the month of July. It is harvested at maturity in order to provide one of the very best blackcurrant liqueurs, that of the House of Trénel



CRÈME DE CASSIS DE BOURGOGNE 15% VOL. BURGUNDY BLACKCURRANT LIQUEUR

This is the liqueur which made Trénel's reputation. The colour is brilliant, deep pure red with beautiful purple tints; both the nose and palate are magnificently fruity and full of finesse. On the palate, the sugar and alcohol are ideally balanced, letting the full flavour of the fruit come through. Combined with a Burgundy Aligoté, it makes a velvety, warming aperitif whose flavours unfold deliciously on your tongue.