

Maison Trenel

Crème de Pêche de Vigne

ABOUT THE ESTATE

- Made from Noir de Bourgogne blackcurrants, Crème de Cassis de Bourgogne is a signature liqueur from Burgundy.
- The Trénel et Fils estate was founded in 1928 and is now run by Hervé de Boissieu and Bruno Chambe.
- Crème de Cassis de Bourgogne is an AOP protected product, just like wine.
- In Crème de Cassis, the fruit doesn't ferment; it is simply crushed, added to neutral spirits to macerate for one to six months, and then sugar is added.
- This sweet liqueur is used for kir and kir royale cocktails.

APPELLATION

Crème de Pêche

SUB-REGION

Mâcon

GRAPE VARIETY

100% Peaches

FARMING

Sustainable

SOIL

Limestone

VINEYARDS & VITICULTURE

From Charnay-les-Mâcon, in Nielly.

HARVEST & VINIFICATION

With a crème there is no disguising the quality of the fruit. What goes in almost completely determines the final taste as the fruit doesn't ferment. Instead, it is simply crushed a bit and added to neutral spirits (made from sugar beets) to macerate for one to six months before straining, pressing, and filtering. Sugar is then added to produce a liqueur ready for bottling.

ALCOHOL BY VOLUME

15.0

PACK SIZE

6x750mL

