

Crème de Pêche, Edmond Briottet

£22.00

Vintage:

Bottle Size: 70cl

Alcohol %: 18%

Country: France

Description: A very delicate, and beautiful crème de peche. This peach liqueur from Edmond Briottet is great in a variety of cocktails. Try adding some to champagne with a little peach purée to create a classic Bellini.

Cepages:

Group: Liqueurs

Sub group:

Colour: Fruit Liqueurs

Closure: Screwcap

Producer: Edmond Briottet

Website: www.briottet.com

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

Other Info:

Maison Briottet is a family business, founded in 1836. Originally, the family were primarily negociants of Burgundy wine, involved with ageing, blending, bottling and selling the wines. Following the development of the blanc cassis aperitif (white wine with Crème de Cassis), the company progressively focused its activities on producing fruit crèmes, liqueurs, brandies and marcs de Bourgogne. The current managing director, Gérard Briottet, represents the fourth generation, and maintains the tradition started by his great grandfather, Edmond Briottet. Maison Briottet maintains a very high level of quality. It is the selection of the ripest fruit from the most suitable cultivars that provides



for the finest flavours; therefore contracting the right growers to produce the correct fruit is the first step on the ladder. Subsequently, properly observed maceration with very pure neutral alcohol, and blending with the correct proportion of sugars to achieve the balance between fruit flavour, sweetness, acidity and alcohol create these excellent crèmes and liqueurs. Briottet Crème de Pêche will add delicate flavour to white wines, crémants and Champagnes, as well as ice-creams, sorbets and fruit salads.