

Maison Trelenel Crème de Framboise de Bourgogne

ABOUT THE ESTATE

APPELLATION

Crème de Framboise

SUB-REGION

Mâcon

GRAPE VARIETY

100% Black Currants

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

