



# Jacoulot

Crème & Liqueur

In the 1950s, Vincent Jacoulot's descendants began branching out from brandy into fruit crèmes and liqueurs. As with all things Jacoulot, these products draw on Burgundy's rich culinary traditions. Burgundy is known both for its wonderful vineyards and its wild growing and unique fruits that grow in abundance throughout the region. Crème de Cassis de Dijon is a protected AOC style that incorporates only Noir de Bourgogne blackcurrants. Crème de Pêche de Vigne is made from ripe peaches that grow amongst the vineyards, while the Mûre and Framboise are harvested from wild blackberries and raspberries. These liqueurs allow us to savor the bounty of Burgundy's harvest at any time in any place.

Production begins with fresh fruit macerated in neutral grape spirit for several weeks. Once the infusion has reached the ideal expression of fruit character, the fruit solids are pressed and blended into the liquid infusion. These elements are combined with sugar to add balance, sweetness, and texture. These crèmes express the clean flavor and aromatic complexity of the source fruit. Traditionally, they are enjoyed as a rich digestif or as a dazzling cocktail ingredient.

## Crème de Pêche de Vigne

(750ml | 18% ABV)

Flavored with a local variety of peaches that grow around vineyards of Burgundy | Sweet

