MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Maison Trenel

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