

# J. Arthaud Creme de Framboise de Bourgogne

Jean Arthaud

France

Bourgogne IGP. Ruby red color with purple notes and a nose full of fresh ripe fruit. This raspberry liqueur has finesse, with its concentrated fruit & long finish.

Constantly searching for the best varieties and terroirs for its fruits, Jean Arthaud selected an old variety of raspberries for its Crème de Framboise de Bourgogne, the Lloyd George. It produces middle-sized red raspberries, very sweet, aromatic and fruity. Harvested from June to mid-July, it is an early and productive variety, which also blooms again in the fall.

Raspberries, the fruit of a wild bush, have been cultivated for centuries. This compound fruit, composed of many small fruits, is sweet and aromatic.

Specifications	
<b>Proof</b>	36
<b>Special Ingredients</b>	red raspberries
<b>Aging</b>	5 weeks maceration of the fruit in alcohol. Filtering, adding beer sugar & bottling.
<b>Pairings</b>	Enjoy on its own with ice, or mix with white wine or Crémant de Bourgogne. Also delicious over vanilla ice cream.



Codes, Weights and Measures	
<b>UPC</b>	7 84585 02049 2
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02049 9
<b>Case Weight</b>	19
<b>Cases/Pallet</b>	70
<b>Layers/Pallet</b>	14
<b>ABV</b>	18.00%
<b>SRP</b>	\$ 40.99 USD 750mL Bottle