



Mickael Antolin **Creme de Cassis**

Dijon, Bourgogne

In creating a refined high-end blackcurrant cream liqueur, based on berries of incomparable quality from the Noir de Bourgogne variety, Mickael Antolin proposes a liqueur of excellence with contemporary character. As well as its authenticity, it is made special by the harmonious notes that are blended within it. Violet brings elegance and subtlety. Then there is the vanilla from Madagascar, recognized amongst the best in the World and adding a touch of delicacy. This entirely natural blackcurrant cream liqueur offers an exceptional and epic voyage of discovery to the lands of Flavor.

DETAILS

Grapes *Noir De Bourgogne*

Tasting Notes *Nobility and refinement, such are the keywords that characterize this liqueur of distinction. Traditionally combined with white Burgundy or Champagne, Mickael Antolin confounds tradition and invites blackcurrant cream liqueur to be tasted in another way. In order to appreciate all the finesse of the flavors that are intertwined, you can serve it on its own on a bed of cubed ice; or add a hint of vodka, cognac or gin along with some crushed ice, to create a variety of delicious cocktails.*

Cassis *Blackcurrant also known as Cassis, is a native black berry grown in Northern Europe. It is classified amongst fruits low in calories and sugar, and offers great nutritional value. It brings energy, fiber and vitamin C that is naturally indispensable to the body and whose benefits to the immune system, for skin tonicity and protection of tissue, are well recognized. Blackcurrant offers vitamin C content well above that of other fruits. This berry, whose virtues contribute to healthy balance and well-being, constitutes the principal ingredient in Premium Crème de Cassis Mickael Antolin.*

