



EDMOND BRIOTTET
Maison fondée en 1836

Briottet by Jules Theuriet Liqueurs

Jules Theuriet (1848 - 1912), a wine trader, had his premises at 12 Rue Berlier in Dijon, the firm's current site. He had a daughter – Juliette Theuriet – who married Antoine “Edmond” Briottet. Edmond managed the Theuriet business from 1912. He kept the name Theuriet, but started using the name Briottet as the primary name for the business. Apart from his wine trading business, he started producing Crème de Cassis (blackcurrant liqueur).

Today the 6th generation, Vincent and Claire Briottet, continue the family tradition of making high-quality, artisanal cremes and liqueurs.



Crème de Cassis de Dijon, 20% alc.

Crème de Cassis de Dijon is produced exclusively from the famous “Noir de Bourgogne” variety of black currant. Since 2015, Crème de Cassis de Bourgogne is a protected geographic indication (IGP), signifying local origin, higher quantity of berries used, and high quality of production. Macerated in alcohol for two months, the result is a deeply-colored, full-flavored aromatic liqueur.

Crème de Cassis is perfect for creating cocktails, cooking or dessert. Try it poured generously over a serving of French Vanilla ice cream.

- “Crème de Cassis doesn't come any better than this; a masterpiece.”
5 stars. (Paul Pacult, *The Spirit Journal*)
- 95 points, Finalist, Extraordinary (*Ultimate Spirits Challenge*)
- 93 points (*Wine Enthusiast*)

Kir Royal:

Pour 1 tablespoon Crème de Cassis into a Champagne flute and top off with sparkling wine.

Crème de Framboise, 18% alc.

Crème de Framboise is made by macerating raspberries. The raspberries are soaked in a water-alcohol solution for a minimum period of two months. This enables all the finesse of the small berries to be extracted. White sugar is then added to the infusion obtained and this elegant Crème de Framboise is the result.

- 5 stars. Paul Pacult, *The Spirit Journal*
- “...like drinking the best summer has to offer.” (*Beverage News*)

Crème de Peche, 18% alc.

A timeless favorite which you should always have on hand! Crème de Peche is perfect drunk as an aperitif with a dry white wine such as Aligoté, with a sparkling wine or straight with an ice cube.

- “Like a fresh, juicy peach in a bottle...” (*Imbibe Magazine*)
- “For a more vivid peach experience you would have to walk through an orchard and snag the ripe fruit from the limb.” (*Beverage News*)

