

BRIOTTET CRÈME DE PÊCHE DE VIGNE

DIJON, FRANCE



PRODUCT INFORMATION

- Available in 750m
- Made from small, wild peaches grown near Beaune in Burgundy
- The fruit is macerated in neutral spirit for two months
- The infusion spirit is separated, and remaining fruit is pressed
- Sugar and water are gradually added & the blend rests
- 18% ABV

AWARDS & PRESS

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BRAND INFORMATION

The Maison Briottet story begins in 1836 when the firm was founded by vineyard owner James Demontry, though at the time the business just traded wine. Edmond Briottet eventually took over running the firm, and soon thereafter acquired his father-in-law's wine trading company along with the facility at 12 Rue Berlier in the historic center of Dijon, where the company operates today. As Crème de Cassis de Dijon became more popular over time, Edmond transitioned his company away from trading wine and towards the production of the crème. Fifth generation Gérard Briottet joined the company in 1977, and recently retired in 2014. He passed operation of the company on to his children, Vincent and Claire Briottet, who joined the company in 2010 and look to take the Briottet legacy into the future.



For additional information, cocktail recipes, photos, and videos, please visit: www.hotalingandco.com

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