



EDMOND BRIOTTET

Crème de Cassis de Dijon - Liqueurs - Eaux de vie

A family business created in 1836



PBC World Group, S.L
Distribution Spain
universalmanufactures@hotmail.com
0034-600739496

MORE THAN

60 Premium Liqueurs

◆ Abricot , Apricot 25%

◆ Absinthe 25%

◆ Banane, Banana 25%

◆ Basilic, Basil 18%

◆ Bergamote 18%

◆ Cacao Ambré,
Dark Cocoa 25%

◆ Cacao Blanc,
White Cocoa 25%

◆ Cactus Piment Figue de
Barbarie, Spicy Cactus Prickly
Pear 18%

◆ Café, Coffee 18%

◆ Caramel à la fleur de sel,
Salted Caramel Cream 18%

◆ Cassis de Dijon 15%, 20%

◆ Cerise, Cherry 18%

◆ Châtaigne, Chestnut 18%

◆ Cherry 18%

◆ Chocolat, Chocolate 18%

◆ Coco, Coconut 20%

◆ Coing, Quince 18%

◆ Coquelicot, Poppy 18%

◆ Cranberry 18%

◆ Curaçao Bleu,
Blue Curaçao 25%

◆ Curaçao Orange 25%, 35%

◆ Curaçao Triple Sec 25%, 40%

◆ Fève tonka,
Tonka Bean 18% NEW

◆ Figue , Fig 16%

◆ Fraise des Bois ,
Wild Strawberry 18%

◆ Framboise, Raspberry 18%

◆ Fruits de la Passion , Passion
Fruit 18%



◆ Gingembre, Ginger 18%

◆ Grenade, Pomegranate 18%

◆ Griotte, Cherry 18%

◆ Guignolet 16%

◆ Guignolet Kirsch 16%

◆ Kumquat 18%

◆ Lemoncello 24%

◆ Litchi, Lychee 18%

◆ Mandarine 25%

◆ Mangue, Mango 18%

◆ Manzana, Green Apple 18%

◆ Marasquin, Marashino 25%

◆ Maratruffe 25%

◆ Mélé Cassis 24%

◆ Melon 16%

◆ Menthe Blanche, White mint
24%

◆ Menthe Verte, Green Mint 21%

◆ Mirabelle, Cherry plum 18%

◆ Mûre, Blackberry 18%

◆ Myrtille, Bilberry 18%

◆ Noël, Christmas 18%

◆ Noisette, Hazelnut 25%

◆ Pain d'épices, Gingerbread 18%

◆ Pamplemousse, Grapefruit 18%

◆ Pêche, Peach 18%

◆ Pêche de Vigne, Wild Peach
18%

◆ Poire Williams, Williams Pear 25%

◆ Prune, Plum 18%

◆ Prunelle, Sloe 40%



◆ Ratafia 16%

◆ Rhubarbe 18%

◆ Rose 18%

◆ Sapin, Fir Tree 40%

◆ Sureau, Elderflower 18%



◆ Thé vert Hibiscus,
Green Tea Hibiscus 18%

◆ Violette, Violet 18%





Crème de Cassis de Dijon



The fruit: "Noir de Bourgogne"

We have chosen the "Noir de Bourgogne" variety, recognised as being the noblest of all, since it has an outstanding aromatic quality. Our blackcurrants are 100% «Noir de Bourgogne», 100% Burgundian and 100% sustainable agriculture.



The geographical indication (IG Cassis de Dijon)

In 2012 Crème de Cassis de Dijon obtained a geographical indication. This IG protects Cassis de Dijon and guarantees its quality by imposing strict specifications.

The method: maceration

So as to extract the full aromas of the Noir de Bourgogne variety, we allow it to macerate for 10 weeks in neutral alcohol and water. The extraction of the alcoholic juice gives the infusion. We then add white sugar.

Our Range

We offer Crèmes de Cassis de Dijon with an alcohol content of 15 to 20 % with a progressive fruit and sugar weight.



Tasting

It can be enjoyed on its own or with ice cubes, with a white aligoté for a "blanc-cassis", with sparkling wine as a cocktail, or in the kitchen with melon, game, or as a desert with vanilla ice-cream.



Pamplemousses
Chatagnes
Cassis
Frais
Figues



Our Digestifs

AOC Marc de Bourgogne and AOC Fine de Bourgogne

Our Vieux Marc and Vieille Fine de Bourgogne alcohols are aged in 228 litre barrels. The result is extreme smoothness and the development of this unequalled regional flavour.

Fine de Bourgogne 43%

(aging during 3 years minimum)

Vieux Marc de Bourgogne 40%

(aging during 3 years minimum)

Très Vieux Marc de Bourgogne 43%

(aging during 5 years minimum)

Nos eaux de vie

Our traditional brandies, distilled using methods handed down from generation to generation, bring out quality and authentic flavours.

Framboise (Raspberry) 45%

Kirsch 45%

Mirabelle (Cherry plum) 45%

Poire Emprisonnée (pear inside the bottle) 40%

Poire William (Pear) 45%

Quetsch 45%

Vieille Prune (Plum) 45%

Nos alcools fins

We offer a selection of Armagnac, Cognac, Calvados and Rhum of high quality.

Armagnac VS, VSOP 40%

Cognac VS, VSOP 40%

Cognac Napoléon, XO 40%

Calvados VS, VSOP 40%

Rhum Agricole Ambré 40%

Rhum Agricole Blanc 54%



Strawberry Liqueur

Briottet's Wild Strawberry Cream is the result of macerating several varieties of strawberries, and this gives rise to the liqueur's inimitable wild strawberry taste.



Mango Liqueur

Our Mango Liqueur, which is both soft and a great way of treating oneself, seduces the drinker by means of its unique taste. It will provide an exotic and tropical touch in all of your cocktails.

Apricot Cream

For our apricot cream (25% alcohol content) we select the most delicious variety of apricot the Bergeron apricot. Harvested in the Rhone valley in France in the month of August we leave the apricots to macerate for more than two months in a mixture of water and very fine neutral alcohol.



Raspberry Liqueur

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 Raspberry Cream is the result.

Creme De Mure

The recipe for this product has evolved as techniques have developed -- about 15 years ago, we made our Blackcurrant Cream using macerated blackberries. This technique did not bring out the fruit's true flavours. The extraction process employed to obtain the natural flavours of the blackberry is much more effective and it brings out all of the taste of the small fruit.








Ginger Liqueur

Our Ginger Liqueur is made from fresh ginger roots, which are macerated and then distilled. Following the addition of sugar, we obtain a powerful liqueur with a pronounced ginger taste.

PBC World Group, S.L

OUR CRÈMES & LIQUEURS

Best products combined with our know-how enable us to propose a wide range of premium liqueurs. "Crème" and "Liqueur" differ through the sugar content: a liqueur contains at least 100 g of sugar for 1 litre compared with 250 g for a crème. Exception : Crème de Cassis de Dijon with 400 g minimum of sugar per liter

Abricot 25% (crème) 	Prune (Plum) 18% (crème)
Absinthe 25% (liqueur)	Fraise des Bois (Wild strawberry) 
Banane 25% (crème)	18% (crème)
Violette 18% (liqueur)	Pêche de Vigne (Wild Peach)
Cacao Ambré (Dark Cocoa) 25% (crème)	18% (crème)
Cacao Blanc (White Cocoa) 25% (crème)	Framboise (Raspberry) 18% (crème) 
Cactus Piment Figue de Barbarie	Fruits de la Passion 18% (liqueur)
Rose 18% (liqueur)	Noisette (Hazelnut) 25% (crème)
Café 18% (liqueur)	Kumquat 18% (liqueur)
Rhubarbe 18% (liqueur)	Litchi 18% (liqueur)
Cassis de Dijon 15%, 20% (crème) 	Mandarine 25% (liqueur)
Cerise 18% (crème) 	Mangue 18% (liqueur) 
Gingembre (Ginger) 18% (liqueur) 	Manzana 18% (liqueur)
Cherry 25% (liqueur)	Marasquin (Marashino) 25% (liqueur)
Chocolat 18% (liqueur)	Melon 18% (liqueur)
Coco 20% (liqueur)	Menthe Blanche (White mint)
Châtaigne (Chestnut) 18% (crème)	24% (liqueur)
Curaçao Triple Sec 40% (liqueur)	Menthe Verte (Green mint) 21% (liqueur)
Curaçao Bleu 25% (liqueur)	Pêche 18% (crème)
Curaçao Orange 25%, 35% (liqueur)	Mûre (Blackberry) 18% (crème) 
Figue 16% (liqueur)	Myrtille (Blueberry) 18% (crème)



Best Sellers



EDMOND BRIOTTET
Maison fondée en 1836

To Order Choose:
COD0714 + Liqueur/Crème Name



EDMOND BRIOTTET
Maison fondée en 1836

PBC World Group, S.L

EDMOND BRIOTTET LIQUEURS

			
Apricot	Absinthe	Banana	Crème De Cacao
			
Cacao Blanc	Liquor De Café	Cactus Pigmento	Cassis De Dijon
			
Crème De Cerise	Crème De Figue	Gengibre	Kumkuat
			
Liqueur Coco	Curacao Orange 25%	Curacao Blue	Curacao Triple Sec
			
Crème De Chataigne	Cherry Liqueur	Fraise De Bois (Strawberry)	Raspberry



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EDMOND BRIOTTET LIQUEURS


			
Litchi	Mandarine	Mangue	Manzana Verde
			
Marasquin	Melon	Menthe Blanche	Menthe Verte
			
Fruits De La Passion	Pomegranate	Crème De Prune	Liqueur Violette
			
Crème De Mure	Crème De Myrtille	Crème De Noisette	Crème De Peche
			EDMOND BRIOTTET CRÉMES & LIQUEURS
Crème De Peche De Vigne	Rhubarbe	Liqueur De Rose	



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EDMOND BRIOTTET LIQUEURS

 <p>Williams Pear</p>	 <p>Ratafia</p>		 <p>Hibiscus Green Tea</p>
 <p>Sapin</p>	<p>Liqueurs Edmond Briottet Since 1836</p>	 <p>Grapefruit</p>	 <p>EDMOND BRIOTTET Maison fondée en 1836</p>
 <p>EDMOND BRIOTTET Maison fondée en 1836</p>	 <p>Coing</p>	 <p>Bergamote</p>	
 <p>Elderflower</p>	 <p>EDMOND BRIOTTET Maison fondée en 1836</p>	 <p>Gingerbread</p>	
 <p>EDMOND BRIOTTET Maison fondée en 1836</p>	 <p>Curacao Orange 35%</p>		<p>EDMOND BRIOTTET CRÈMES & LIQUEURS</p>

Artisan Liquoriste

FOUNDED 1836

6TH GENERATION

VINCENT & CLAIRE

BRIOTTET

BROTHER AND SISTER

Independent family company

SELECTIVE DISTRIBUTION

WINE CELLARS

BARS, RESTAURANTS

DELICATESSENS

Distributed in 28 countries

MORE THAN
60 LIQUEURS

PRESTIGIOUS
EXCELLENCE OF
FRENCH SAVOIR FAIRE
AWARD



• CASSIS DE DIJON LIQUEUR •

100 %

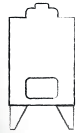
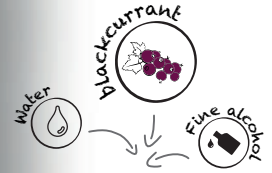
NOIR DE BOURGOGNE
BLACKCURRANT FRUIT
sourced in Burgundy, France



PROTECTED
GEOGRAPHICAL
INDICATION
"CASSIS DE DIJON"
SINCE 2012



Process



White
sugar added



Bottling





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