



Maison Briottet

Crème de Chataigne 18%

Grape

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Bourgogne

Maison Briottet

History

A former wine establishment, our firm was set up in 1836. Given the growing popularity of the "white wine-cassis" aperitif, Edmond Briottet little by little stopped operating as a wine trader and instead switched over gradually to producing Crème de Cassis. Since then, each successive generation of the Briottet family has worked at the firm.

The top value of the domaine

Briottet only does business with four producers, which are part of the Socofruit cooperative in Beaune, France. This has been the case for the last twenty or so years.

All of the blackcurrants we use are grown in the Côte d'Or department in Burgundy.

They have selected the "Noir de Bourgogne" variety for its unrivalled aroma and taste characteristics.

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