



THERE IS NO SUBSTITUTE FOR QUALITY



Mathieu Paquet • Liqueurs des Petits Fruits de Bourgogne

In real estate the mantra is location, location, location. The same can be said for the finest wines and spirits...location always matters for the best fruit. Getting your hands on the best fruit, well, that's another matter. To do that you've got to have connections. You need to know who grows the best and who makes the best. Enter Mathieu Paquet. Mathieu is a Mâcon native and the scion of a wine-making family that produces some of the finest Petite White Burgundies you are likely to find. More than that, Mathieu is a true *bon vivant* and a bit of renaissance man. His tremendous good cheer, love of his native cuisine, and restless curiosity lead him to seek out and connect with the people doing special things in around his home Mâcon. Back in 2018, a friend put a bottle of Crème de Cassis in his hands that just exploded what he thought he knew about the traditional Burgundian liqueur. He had to track down the farmer (a grower-producer) who made this elixir. The connections were made, and lo and behold, Mathieu discovered that his new friend also makes Crème de Framboise and Crème de Pêche de Vigne! We are now proud to debut these unique liqueurs, which will open your mind about just what is possible with fruits beyond the grape.

Crème liqueurs are easy to make, but hard to get right: sugar is sugar, alcohol is alcohol, but fruit is not fruit. With the right fruit you can work wonders; without it, your liqueur will be little more than sweet booze. The general method to make a crème liqueur is to macerate the ripe fruit with high-proof alcohol over a period of months, then add sugar and water, and clarify. That's it. Clearly, it's all about the fruit. It is important to note, however, that, in order to let the quality of the fruit shine through, only pure beet sugar and grape alcohol are used. Anything less could introduce foreign flavors to the final liqueur.

Crème de Framboise

The raspberry bramble that makes the foundation of Paquet's Crème de Framboise has a curiously English name for such an extraordinary French fruit: it is the Lloyd George, a very old variety that is acclaimed for its sweet, fruity taste and fragrant scent profile. Fresh, pungent, lifted aromas and all natural fruit intensity beckon for use in a variety of desserts, a perfect framboise *coulis*, and of course served neat or in cocktails of color and fragrance. A little of this intense and concentrated crème goes a long way.

Crème de Cassis

The only variety used for Paquet's sublime Crème de Cassis is Noir de Bourgogne. The Noir de Bourgogne is a rustic and low-yielding variety, requiring little sun and tolerant of the cold, but producing berries with explosive, earthy, juicy flavors and concentrated purple-black color. Grown at 1,400' on soils of limestone and clay, the word *terroir* is the right one to use for the site where this fruit grows. We are way beyond commercial farming here. This classic of cocktails and the kitchen cannot be any better.

Crème de Pêche de Vigne

It is said there may be as many as 120 varieties of bush peaches cultivated throughout Burgundy and the Northern Rhône, where they are called Pêche de Vigne. Unlike commercial peach varieties, they are grown from seed, not grafted. They are often shrubby little runts yielding intensely perfumed fruits that bruise easily, but lose their charm quickly. The key is to get them into your *clafoutis* or your maceration vessel fast to "fix" their fabulous flavors and aromas. Among the several varieties used here are the prized Charles Ingouf and Belle Angevine. Paquet's Crème de Pêche de Vigne has a beautiful golden-orange and lustrous color. Its nose is very aromatic with that heady scent that practically shouts, "Summer!". In the mouth, the fruit explodes, powerful, rich, and without heaviness and just a slight tannic touch giving it fine definition.