

CRÈME DE CASSIS



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cocktail
inspiration

Bols Crème de Cassis is a dark red blackcurrant liqueur made by pressing the blackcurrants into juice and extracted on alcohol. By using juice from blackcurrants, both acidity and fruit sugars are extracted for a perfect sweet and sour balance. Bols Crème de Cassis is rich in juice and natural sugar, and that is what you'll smell and taste! The predecessor of Bols Crème de Cassis was already made in the 19th century and was called Rataffia de Cassis. 17% ABV



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Fruity	Deep red	Rich and fruity blackcurrant flavor with a lingering finish of sweet and sour	Sweet and tangy

How to Enjoy:

Most widely used as a mix with white wine, Champagne or dry vermouth. Also, excellent served straight, on the rocks, or in one of our delicious cocktails:



Mixologist's Choice

Kir Royale:

- 15ml Bols Crème de Cassis
- Top up with Champagne Brut

Build the ingredients in a champagne flute and garnish with a bramble on a toothpick.



Popular Choice

Bramble:

- 10ml Bols Crème de Cassis
- 40ml Damrak Gin
- 25ml Fresh Lemon Juice
- 10ml Sugar Syrup (2:1)

Shake except for Bols Crème de Cassis and pour over crushed ice into a rocks glass. Pour Bols Crème de Cassis over the ice and garnish with a lemon wedge and a bramble.



Easy Mix

- 1/4 Bols Crème de Cassis
- 3/4 Soda Water

Pour over cubed ice.

Spritz

- 3 parts Prosecco
- 2 parts Bols Crème de Cassis
- 1 part Soda water

Pour over cubed ice.



Crème de cassis, with its rich blackcurrant flavor, is a popular liqueur used in both classic and modern cocktails.

Here are some of the top trending cocktails in the USA that feature crème de cassis as a key ingredient:

1. KIR ROYALE

One of the most iconic cocktails featuring Crème de Cassis, the Kir Royale combines the liqueur with champagne or sparkling wine. This elegant and fruity cocktail is often served at brunches and celebrations, making it a popular choice in upscale bars and restaurants.

2. KIR

A classic French cocktail, the Kir blends Crème de Cassis with white wine, offering a lighter, more casual version of the Kir Royale. It's typically served as an aperitif, often with a dry white wine, and remains a staple in bistros and wine bars.

3. CASSIS COLLINS

A twist on the classic Tom Collins, the Cassis Collins adds Crème de Cassis to the traditional mix of gin, lemon juice, and soda water. This refreshing cocktail is often served in a highball glass and garnished with a lemon wedge, making it a trendy option for craft cocktail bars.

4. EL DIABLO

The El Diablo is a bold and spicy cocktail that blends Crème de Cassis with tequila, lime juice, and ginger beer. It's served over ice in a highball glass, offering a sweet and tart balance with a spicy kick from the ginger beer. This cocktail has become increasingly popular in tequila-focused bars.

5. ROYAL BRAMBLE

A berry-forward cocktail that combines Crème de Cassis, gin, lemon juice, and simple syrup, often garnished with blackberries or a lemon twist. This drink is a variation of the classic Bramble cocktail and is popular in craft cocktail bars.

6. CASSIS SOUR

A sweet and tangy cocktail that blends Crème de Cassis with bourbon or rye whiskey, lemon juice, and simple syrup. This twist on the traditional whiskey sour is shaken and served over ice, offering a rich, fruity flavor profile with a touch of blackcurrant sweetness.