



MICKAEL ANTOLIN

**Mickael Antolin produces some crazy good blackcurrant liquors, (cassis liquors) among the best ones in France, in Burgundy area.**



## A NEW PREMIUM LUXURY BRAND



### AN UNUSUAL CAREER

Ex basketball player, with a high school diploma in commerce, Mickaël took off for California in 2009 to pursue his studies there and to continue playing his favourite sport at university level.

During two years spent between San Francisco and Los Angeles, he was able to steep himself in a strong business culture and also ferment his project in the wines and spirits sector.

Following numerous observations made in the United States, he spotted an opportunity to introduce a new liqueur on the market.

**In 2011 and back in France, he decided to launch into the creation of a new brand and a recipe with the objective of adding value to local savoir-faire and craftsmanship, while favoring an up-to-date approach in harmony with the expectations of modern consumers.**

**Furthermore, Mickaël is convinced of the importance of preserving the rich gastronomic heritage he knew while growing up in Burgundy.**

**Fervent lover of crème de cassis, he chose to start the range by revisiting the product typical of the region.**







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## THE BLACKCURRANT GROWER'S ART

### A DASHING SPIRIT

Mickaël has succeeded in the balanced harmony of a traditional product from its Burgundian terroir with floral and spicy touches to offer a crafted fruit crème that is contemporary, dark and mysterious.

**His idea was to associate the intensity of the "Noir de Bourgogne" blackcurrant, the subtlety of violet and the softness of vanilla from Madagascar.**

Through his creation, he lets us discover a blend of flavors that are brought together for the very first time.

The blackcurrants are first macerated in neutral spirit at 96° for a two month long period, thus leaving them enough time to free all the intensity of their aromas.

Following this maceration, they are pressed to obtain an infusion that is mixed with sugar at a level of 450 grams per liter.

Violet and vanilla from Madagascar are then added to enhance the crème liqueur. All the artistry lies in Mickaël's ability to perfectly balance the ensemble of these ingredients.





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Mickael Antolin Premium Crème de Cassis  
with notes of violet & vanilla from Madagascar

The Mickael Antolin blackcurrant cream liqueur is above all the story of a meeting between an artisanal producer and a young man attached to preserving the rich gastronomic heritage of the Burgundy region while still offering a product in touch with modern times.

**TECHNICALLY**

MACERATION

**2 months**

PERCENTAGE OF ALCOHOL

**16%**

GRAMS OF SUGAR

**450gr/l**

QUANTITY OF FRUIT

**+500gr/l**

ANNUAL PRODUCTION

**6500 CASES**

STORAGE

**8 months before opening**

**temp. +/- 12°C**

**2 months after opening**

**temp. +/- 2°C**

**Berries**

100% Noir de Bourgogne. Grown & harvested in Burgundy.

**Tasting suggestions**

Delicious on the rocks. On a bed of cubed ice combined with vodka, gin or cognac to create a variety of delicious cocktails. As a long drink topped with tonic water.

**Tasting Notes**

Earthy taste. Powerful aromas of cassis berries. Hint of violet providing an elegant and fresh floral feel. Spicy finish note of vanilla from Madagascar.



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