

Crème Brûlée Indica-dominant hybrid



Crème Brûlée's lemon meringue and orange cream notes excite the nose and palate while soft hints of toasted sugar, white chocolate, and pie crust captivate the senses. This strain is light and playful, but also elegant due to its citrus and cream flavors that blend harmoniously with a variety of ingredients. Crème Brûlée is a fantastic match with citrusy appetizers or a number of desserts, including traditional crème brûlée. Pair with dessert wines such as Sauternes with its orange-apricot notes which complement the stain's profile.







TERPENES ß-Caryophyllene Limonene g-Humulene



WINE PAIRING Sauternes Chenin Blanc



FOOD Orange-prosciutto crostini Crème Brûlée



EFFECTS Calm