

LE MARC ET LA FINE DE BOURGOGNE

MARC DE BOURGOGNE HORS D'ÂGE JOSEPH CARTRON

20 ANS D'ÂGE - A.O.C.



Only exceptional eaux-de-vie are worth ageing over 20 years. The extraordinary quality of Joseph Cartron's Very Old Marc de Bourgogne is positively due to the exclusive red wine pomace from Appellations Contrôlées areas selected from the most famous: Chambolle-Musigny, Gevrey-Chambertin, Vosne-Romanée, Aloxe-Corton, Volnay or even Pommard, just to mention a few... A unique selection of red wine pomace of the Pinot Noir variety together with very meticulous distillation, regular ageing and careful blending gives our Marc de Bourgogne all its richness, its complexity and specific characteristics. The art and the ancestral knowledge of the Joseph Cartron Company at all stages of production of the old age eau-de-vie, results in an alchemy of three inseparable know-hows: that of the wine-grower, the distiller and the Joseph Cartron Company.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

Joseph Cartron uses the vegetal matter from the black grapes, stemmed during the harvest and softly pressed after fermentation. The pomace is kept in air-free vats away from air and light for about two months. This process ensures homogenization of the raw material and regular ageing of the eau-de-vie, token of great quality and powerful length in the mouth. The three distillers, we have been working with for dozens of years, then proceed to the distillation in a traditional copper pot-still, of Burgundian type. The itinerant distillers are men of experience who work by ear, eye and feel (as they say themselves). This know-how is transmitted from father to son. Each eau-de-vie (with an alcohol volume of about 50%) reflects the talent of the distiller and also the quality of the terroir. The different eaux-de-vie produced have varied characteristics and cover a range of exceptional tastes. Full of promise they are stored separately in different oak casks. Then begins the long period of wood-maturing and -ageing that lasts at least 20 years for the eaux-de-vie considered worthy of reaching such an old age, and requires very diligent follow-up. This is where the ancestral know-how and art of the Joseph Cartron Company comes into its own especially during the delicate stage of blending these individual eaux-de-vie which have by now reached perfect maturity.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: old oak robe, light amber. Transparent, medium brilliance. The legs are strong on the sides of the glass.

To the nose: open with plenty of aromatic complexity. Squashed grapes, notes of grape must and pips but also of peppery mint and vanilla.

In the mouth: melting, soft and patinated generous mouth. The texture is balanced. Finely wooded of the best origin. The product is mellow and well-balanced, with no warmth.

Good length in the mouth: 20-25 on the caudalie scale

Ideal as a digestif to be served at room temperature

Alcohol content: 42%

Size: 70cl

Store at room temperature



1882

NUITS-SAINT-GEORGES

MARC DE BOURGOGNE HORS D'ÂGE JOSEPH CARTRON

10 ANS D'ÂGE - A.O.C.



The extraordinary quality of Joseph Cartron's Very Old Marc de Bourgogne is due, amongst others, to the exclusive choice of red wine pomace from Appellations Contrôlées areas selected from the most famous: Chambolle-Musigny, Gevrey-Chambertin, Vosne-Romanée, Aloxe-Corton, Volnay or even Pommard, just to mention a few... A unique selection of red wine pomace of the Pinot Noir variety together with very meticulous distillation, regular ageing and careful blending gives our Marc de Bourgogne all its richness, its complexity and specific characteristics. The art and the ancestral know-how of the Joseph Cartron Company at all stages of production of the old age eau-de-vie, results in an alchemy of three inseparable know-hows: that of the wine-grower, the distiller and the Joseph Cartron Company.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

Joseph Cartron uses the vegetal matter from the black grapes stemmed during the harvest and softly pressed after fermentation. The pomace is kept in air-free vats away from air and light for about two months. This process ensures homogenization of the raw material and regular ageing of the eau-de-vie, token of great quality and powerful length in the mouth. The three itinerant distillers we have been working with for dozens of years, then proceed to the distillation in a traditional copper pot-still, of Burgundian type. The itinerant distillers are men of experience who work by ear, eye and feel (as they say themselves). This know-how is transmitted from father to son. Each eau-de-vie (with an alcohol volume of about 50%) reflects the talent of the distiller and also the quality of the terroir. The different eaux-de-vie produced have varied characteristics and cover a range of exceptional tastes. Full of promise they are stored separately in different oak casks. Then begins the long period of wood-maturing and -ageing that lasts at least 10 years, and requires very diligent follow-up. This is where the ancestral know-how and art of the Joseph Cartron Company comes into its own especially during the delicate stage of blending these individual eaux-de-vie which have by now attained perfect maturity.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden yellow robe of a very fine brilliance. The legs are strong on the sides of the glass.

To the nose: notes of squashed pomace, wet hay. The fruit is still present with hints of grape skins: one can bite into the fruit.

In the mouth: the first wave is generous and warm yet full of finesse and fruity flavour. The whole has a good balance. The texture in the mouth is fresh despite the maturing in oak vats. Length in the mouth is of 20-25 on the caudalie scale.

Ideal digestif to be served at room temperature

Alcohol content: 45%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature



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NUITS-SAINT-GEORGES

TRES VIEILLE FINE DE BOURGOGNE JOSEPH CARTRON A.O.C.



If the Marc de Bourgogne is the offspring of grapes, it is said that the Fine de Bourgogne is the worthy daughter of wine. The Fines used are distilled from exceptional wines of Appellations Contrôlées areas: Chambolle-Musigny, Gevrey-Chambertin, Vosne-Romanée, Aloxe-Corton, Volnay or even Pommard, just to mention a few... After ageing in wood and clarification, the parts of the wine remaining at the bottom of the barrels (Burgundy vats) are selected: they are rich wines with very fine lees. Then, after distillation, comes the slow ageing and meticulous blending which give its character to the Joseph Cartron Très Vieille Fine de Bourgogne. The art and the ancestral knowledge of the Joseph Cartron Company at all stages of production of the aged eau-de-vie, results in an alchemy of three inseparable know-hows: that of the wine-grower, the distiller and the Joseph Cartron Company..

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

After clarifying, the wines rich in fine lees are stocked away from air and light in closed and ullaged barrels: thus they can neither oxidize nor mature. The three distillers, we have been working with for dozens of years, then proceed to the distillation in a traditional copper pot-still, of Burgundian type. The itinerant distillers are men of experience who work by ear, eye and feel (as they say themselves). This know-how is transmitted from father to son. The distillers carefully separate the first and the last runnings from the heart of the distillation, which is kept exclusively. Each eau-de-vie produced, with an alcohol volume of about 50%, reflects the talent of the distiller and the quality of the terroir. The result is a production of different eaux-de-vie with characteristics covering a range of exceptional tastes. Full of promise they are stored separately in different oak casks. Then begins the long period of wood-maturing and -ageing that lasts 6 to 10 years, and requires a very diligent follow-up. This is where the ancestral know-how and art of the Joseph Cartron Company comes into its own especially during the delicate stage of blending these individual eaux-de-vie which have by now attained perfect maturity.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: a pale yellow robe with light oak nuances.

To the nose: vegetable, spicy, white pepper, cinnamon and vanilla notes developed by the wood. Aromas of old vine shoots and of wine lees. The nose is lavish, fine. The product is balanced, pure, fresh with no burning alcohol aroma.

In the mouth: the first wave is ample, racy, with a round, oily, fruity flavoured texture. The finish brings out its noblesse and elegance. Very good length in the mouth of 25 on the caudalie scale.

Serve as a digestif at room temperature

Alcohol content: 43%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature



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