

LES EAUX-DE-VIE DE FRUITS

EAU-DE-VIE DE POIRE WILLIAMS DES MONTS DE LA CÔTE D'OR JOSEPH CARTRON



With an exceptional aromatic finesse and an everlasting length in the mouth, the Joseph Cartron Eau-de-Vie de Poire Williams des Monts de la Côte d'Or, is reserved for connoisseurs and pear lovers. Grown in the heart of the best Burgundy terroir in the vineyards of the Hautes Côtes de Beaune in the village of Orches, the orchard where our Williams Pears are grown is bought in its entirety. The unequalled quality of this eau-de-vie is guaranteed by the use of the best fruits, those of the first pick put aside for table use added to those of the second pick put aside for transformation. Cultivation in full wind on non-irrigated slopes ensures a strong concentration in sugar and a specific taste. At all the stages of production of this eau-de-vie, Joseph Cartron follows ancestral tradition, 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

The fruits are picked, brought to maturity, crushed and put to ferment. Fermentation, a delicate step, takes place in vats and lasts several weeks. The two itinerant distillers with whom we work since dozens of years then proceed to the distillation which is carried out in a traditional copper pot-still, of Burgundian type. The 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, with an alcohol volume of about 50%. The eaux-de-vie are then poured into glass demijohns protected by wicker baskets and stored away from the light. Then begins the long period of ageing in an attic (2 to 5 years) under the tiles of the roof and open to all winds. This traditional method allows the eaux-de-vie to make the most of the thermal shocks: 0°C in winter to 40°C in summer. They will lose all the aggressivity of their youth and reveal all their aromatic strength. The different batches are then tasted separately. The younger eaux-de-vie will bring the fruit perfume whilst the older will bring a beautiful long length in the mouth. The singularity of the eau-de-vie of each distiller contributes to the exceptional richness of taste. Finally, blending carried out with exceptional care by the Joseph Cartron Company and only by tasting, without any reduction, results in an unequalled eau-de-vie.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the eau-de-vie is transparent and crystal-clear. The rivulets are persistent and tight on the sides of the glass. Beautiful limpidity and remarkable brilliance.

To the nose: the first wave is of marked and dense aromatic intensity. The climate and the terroir bring freshness, concentration and an exceptional aromatic finesse. The quality of the pear is present. The second wave brings an elegant fruity freshness underlined by the purity of the fruit.

In the mouth the entry is racy. The texture is oily, silky and suave, built on the finesse and elegance of the product. The mouth does not burn. All the magic of the terroir underlies an everlasting length in the mouth of over 25 on the caudalie scale.

To be served as a digestif at a temperature of 6°C (that of the fridge)

Alcohol content: 49%

Size: 70cl

Store at room temperature



1882

NUITS-SAINT-GEORGES

EAU-DE-VIE DE POIRE WILLIAMS JOSEPH CARTRON



Fruity, round, light, of a delightful finesse, Joseph Cartron's Eau-de-Vie de Poire Williams is produced from pears grown in the best Burgundy terroirs of the Hautes Côtes de Beaune and the Monts du Lyonnais (near Lyons). The orchards, where the pears are grown, are bought in their entirety. The unequalled quality of this eau-de-vie is guaranteed by the use of the best fruits, those of the first pick put aside for table use added to those of the second pick put aside for transformation. Cultivation in full wind on non-irrigated slopes ensures a strong concentration of perfume and a delicious flavour of times gone by. At all the stages of production of this eau-de-vie, Joseph Cartron follows ancestral tradition, an alchemy of three inseparable know-hows: that of the fruit-grower, the distiller and the Joseph Cartron Company.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The fruits are picked, brought to maturity, crushed and put to ferment at the fruit farm. Fermentation, a delicate step, takes place in vats and lasts several weeks. The two itinerant distillers with whom we work since dozens of years then proceed to the distillation which is carried out in a traditional copper pot-still, of Burgundian type. The 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 core of the distillation, which is kept exclusively, with an alcohol volume of about 50%. The eaux-de-vie are then poured into glass demijohns protected by wicker baskets and stored away from the light. Then begins the long period of ageing in an attic (2 to 5 years) under the tiles of the roof and open to all winds. This traditional method allows the eaux-de-vie to benefit from the thermal shocks: 0°C in winter to 40°C in summer. They will lose all the aggressivity of their youth and reveal all their aromatic strength. The different batches are then tasted separately. The younger eaux-de-vie will bring the fruit perfume whilst the older will bring a beautiful long length in the mouth. The singularity of the eau-de-vie of each distiller contributes to the exceptional richness of taste. Finally, blending carried out with exceptional care by the Joseph Cartron Company and only by tasting, results in an unequalled eau-de-vie, particularly concentrated in fruit.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the eau-de-vie is transparent and crystal-clear. The rivulets are persistent and tight on the sides of the glass. Beautiful limpidity and remarkable brilliance.

To the nose: the first wave is rich in ripe fruit with a discreet aromatic freshness. The second wave, after swirling, brings out and intensifies the aromas. Good ripe fruit of a delightful finesse with no heaviness or fault.

In the mouth the texture is round, oily, silky and in good harmony with the fruit. No fault, a lot of charm. Remarkable length in mouth of 15 to 20 on the caudalie scale with the fruit very present.

To be served as a digestif at a temperature of 6°C (that of the fridge)
Essential in the making of numerous cocktails

Alcohol content: 43%
Size: 100cl, 70cl, and 3cl miniature
Store at room temperature



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NUITS-SAINT-GEORGES

EAU-DE-VIE DE FRAMBOISE SAUVAGE JOSEPH CARTRON



A rigorous fruit selection is part of what gives an exceptional character to Joseph Cartron's eaux-de-vie. Picked when fully ripe in the glades and underwoods, Joseph Cartron exclusively uses wild raspberries when making its eau-de-vie. These delicate small fruits reveal all the authenticity and the so specific subtlety of Joseph Cartron's Wild Raspberry Eau-de-Vie.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The delicious fruits are macerated in a natural brandy which enhances their flavour to the utmost. Maceration never exceeds 4 weeks and is immediately followed by distillation in order to avoid any bad taste that could result from a too lengthy maceration. Ageing in inert vats lasts several years under constant control, so that the eau-de-vie both matures and mellows yet retains all its subtlety. The ancestral know-how of the Joseph Cartron Company fully expresses itself when comes the time to blend the various batches of different ages – which is only achieved by tasting.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: crystal-clear robe. The legs are tight, confined and dense. The rivulets are beautiful and the rim luminous.

To the nose: the first wave is of a great aromatic intensity with lavish and expressive aromas. Aromatic finesse with a fresh fruitiness. The second wave is of a remarkable finesse. Perfect purity of the fruit, without any parasite taste.

In the mouth: the first wave is round, quickly enhanced by the elegance and the finesse of the eau-de-vie. Soft mouth with flavours of a fresh fruitiness. Length in the mouth is of 10 to 15 on the caudalie scale.

Serve as a digestif at a temperature of 6°C (that of a fridge)

Alcohol content: 45%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature



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NUITS-SAINT-GEORGES

EAU-DE-VIE DE KIRSCH JOSEPH CARTRON



Harvested when fully ripe, bursting with sunshine, the cherries are picked with great delicacy: the tails are discarded to avoid any undesirable bitterness. The excellence of our recipe is also due to the subtle mixture of the wild cherries, these delicious little acid cherries that beautifully complement the taste of the cherries. A demanding Brandy, a liter of Joseph Cartron eau-de-vie de Kirsch requires up to 10kg of fruit for its production.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

In vats, the cherries are stirred every day during the 25 days of fermentation.

Then distillation begins in traditional pot-stills conducted by a long-experienced distiller: he carefully separates the first and the last runnings from the core of the distillation which is kept exclusively. The young Kirsch Brandy is then, traditionally, poured into glass demijohns for ageing in order to obtain a balanced and typical tasty Brandy. The ancestral know-how of the Joseph Cartron Company is fully expressed when comes the time to blend the various batches of different ages – which is only achieved by tasting.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the robe is very luminous and very bright. Discreet, slightly slippery legs.

To the nose: the nose is open. Very cherry stone with a rather expressive and lavish intensity. A certain aromatic elegance. The aromas are not ethereal.

In the mouth: the first wave is dry with a generous finish. The stone hint is confirmed in the mouth. The finish is thinner and less sustained with a persistence of 7 to 10 on the caudalie scale.

To be served as a digestif at a temperature of 6°C (that of a fridge)
Ideal to add taste to desserts

Alcohol content: 45%
Size: 150cl, 70cl and 3cl miniature
Store at room temperature



1882

NUITS-SAINT-GEORGES

EAU-DE-VIE DE MIRABELLE JOSEPH CARTRON



Our Cherry-plums are harvested in Lorraine (in the East of France), the favourite land of this deliciously golden small plum. Between mid-august and mid-september, our producers pick the fruit brimming with sunshine by slightly shaking the trees. These plums, full of sugar, are then selected on a sorting belt in order to keep only the very best. A round and authentic brandy, Joseph Cartron's Eau-de-vie de Mirabelle requires 8kg of fruit to produce a liter.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The plums, placed in specially designed vats, ferment very quickly. As from the first days of this process, which usually lasts 6 weeks, the temperature is controlled to avoid it rising too high. The vats are regularly stirred to obtain a homogeneous fermentation. Then comes the great moment: distillation. The core of the product is carefully isolated and gives all its character to this beautiful brandy. Ageing over several years is necessary. After a certain lapse of time (decided upon by the distiller), the secular know-how of the Joseph Cartron Company expresses itself at the time of blending the different batches of various ages which is carried out only by tasting.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: transparent robe, limpid and very bright. Strong viscosity on the sides of the glass.
To the nose: the fruitiness, after a good maturity, feels ripe with compote nuances. Distinguished and powerful to the nose.
In the mouth: the first wave is ample and warm. The texture is round and oily. Very nice length in the mouth of 15 to 20 on the caudalie scale.

To be served at 6°C (that of the fridge)

Alcohol content: 45%
Size: 150cl, 70cl and 3cl miniature
Store at room temperature



EAU-DE-VIE DE QUETSCHÉ JOSEPH CARTRON



Rigorous selection of the fruits by Joseph Cartron results in giving the eaux-de-vie their exceptional character. Typically Alsatian, the Damson Plum is a large violet oblong plum that can be harvested up to mid-october. The golden flesh of the fruit is both sweet and bitter, which gives its rustic flavour to Joseph Cartron's Damson Plum Brandy. Extremely long in the mouth, with a remarkable aromatic power a liter of Joseph Cartron's eau-de-vie requires 10kg of fruit for its production.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The three fundamental steps: fermentation, distillation and ageing, are carried out with particular care. Distillation takes place in a traditional copper pot-still and only the core of the running is kept. Ageing over a few years brings roundness and harmony to this exceptional eau-de-vie. Joseph Cartron's know-how is fully expressed when the time comes to blend various batches of different ages. The blending of these unique alcohols is carried out only by tasting thus producing an unequalled eau-de-vie.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: transparent robe, crystal-clear and very brilliant. Heavy viscosity. The rivulets are tight along the edges of the glass.

To the nose: the aromas are discreet and milky. Generous and warm aromatic palette.

In the mouth: the first wave is hot and generous. The texture is rich. Spicy notes due to the heat of the product.

Serve as a digestif at a temperature of 6°C (fridge temperature)

Alcohol content: 45%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature



1882

NUITS-SAINT-GEORGES

VIEILLE PRUNE JOSEPH CARTRON



10 kg of plums are required to produce a liter of Joseph Cartron's Vieille Prune (Aged Plum Brandy). According to the variety, the fruits are harvested in August or September when brimming with sunshine and sugar. An exceptional eau-de-vie, it requires the blending of three types of plums and the clever mixture produces its complexity and typicity: Cherry-Plums, Ente Plums and Quetsch Plums. The Cherry-Plum brings finesse and length in mouth whilst the other varieties bring body and vigour. The proportions – a well-kept secret – ensure this eau-de-vie becomes quite unique and unusual. Ageing in wood casks entails a remarkable aromatic constancy as well as a slightly woody taste.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The fruits ferment during 5 to 6 weeks in open vats. Distillation takes place in a traditional pot-still, in one run. The distiller carefully separates the first and the last runnings from the heart of the distillation, whose alcohol volume is then around 50%. One of the secrets of the quality of this eau-de-vie lies in the two phases of blending. After distillation the eaux-de-vie are blended a first time and stored in oak vats so that their perfumes can fully develop. After this period of ageing and before bottling, the different lots of different ages are blended a second time and only by palate tasting. This traditional method guarantees a perfect eau-de-vie.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden yellow robe with a beautiful brilliance and beautiful limpidity. Luminous rim.

To the nose: the nose is discreet. Finesse imposes over power. Good fruit maturity. A certain aromatic softness brings on sugarness. The fine woody hint merges perfectly with the vanilla notes. This eau-de-vie allies finesse, elegance and distinction.

In the mouth: the first wave is mellow. Good overall harmony, good balance, no heat. A few hints of sugary flavours. The wood does not come out. Length in mouth is extremely fine underlined by an exceptional persistence of 15 to 20 on the caudalie scale.

To be served as a digestif at room temperature

Alcohol content: 42%

Size: 150cl, 70cl, and 3cl miniature

Store at room temperature



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NUITS-SAINT-GEORGES