

LES CRÈMES DE FRUITS ROUGES

CRÈME DE CERISE DE BOURGOGNE JOSEPH CARTRON



Selection and blending of the cherries, here lies all the secret of the delicate aroma and the roundness of the Joseph Cartron Crème de Cerise de Bourgogne (Burgundy Cherry liqueur). The fruits are grown locally, less than 25kms from Nuits-Saint-Georges. The same producers, since several generations, supply Joseph Cartron with two meticulously selected varieties. The proportion of fruits used is very precise: 1/3 Montmorency – a bitter cherry and 2/3 Chalonaise – a black cherry, and gives all its perfume and orchard freshness to this fruit liqueur.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats, separate for the black cherries and the bitter cherries, are loaded with fruit to 2/3 of their volume then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 4 to 5 weeks time for the colour and aromas of the cherries to be fully transferred to the alcohol. The infusions obtained are then decanted, carefully filtered and finally blended. The slow incorporation of crystallized sugar naturally lowers the content of alcohol and develops the flavour of the fruit. The fruit liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: ruby coloured and dense robe. The legs are strong on the sides of the glass.

To the nose: the nose is precise. The stone dominates with a perfect fruit maturity. Very pure.

In the mouth: the first wave is mellow. The texture is round, oily and underlined by a very aromatic fruitiness which dominates the sweetness. Very fine finish. Feeling of fully biting into the fruit.

Delicious straight on ice

Essential in the making of numerous cocktails

In Royal Cherry: 1/5 Joseph Cartron Crème de Cerise de Bourgogne + 4/5 Burgundy Aligoté or Crémant de Bourgogne

According to the Auxerre recipe: 1/5 Joseph Cartron Crème de Cerise de Bourgogne + 4/5 red wine, Gamay type

Alcohol content: 18%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat



CRÈME DE FRAISE DES BOIS JOSEPH CARTRON



Real underwood treasure, wild strawberries like to develop in the shade of the trees. These rare, exquisite and very perfumed little fruits bring to Joseph Cartron's Crème de Fraise des Bois (Wild Strawberry Liqueur) a **delicious wild and pastoral note**. To obtain a richer and stronger taste, Joseph Cartron mixes the selected wild strawberries with a Plougastel variety of strawberries famed for their perfume and power in the mouth.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume and then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 4 to 5 weeks, time for the colour and aromas of the fruit to transfer fully to the alcohol. The infusion obtained is then decanted and carefully filtered. Crystallized sugar is slowly mixed in which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: brick-red underlined robe. Fluidity quite remarkable after swirling. Viscosity is discreet with sustained legs.

To the nose: pleasant with jam aromas. Soft spicy notes.

The aromatic range remains discreet and concentrated mostly on the fruit.

In the mouth: the mouth is syrupy but quickly comes a feeling of crystallized fruit. Mellowness dominates all the mouth.

Delicious straight on ice

Essential in the making of numerous cocktails

In Royal Strawberry: 1/5 Joseph Cartron Crème de Fraise des Bois (Wild Strawberry Liqueur) + 4/5 Crémant de Bourgogne

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat



1882

NUITS-SAINT-GEORGES

CRÈME DE FRAMBOISE DE BOURGOGNE JOSEPH CARTRON



Deep colour, finesse, round and long in the mouth are the characteristics of Joseph Cartron's Crème de Framboise de Bourgogne (Burgundy Raspberry Liqueur) a unique product. Our fruit producers, located in the Hautes Côtes de Bourgogne area, less than 20kms from Nuits-Saint-Georges, are the same since generations. The excellence of this recipe requires the delicate blending of the Lloyd George and Rose de Plombières fruit varieties. The mixture of these little fragile berries guarantees the tasty authenticity of this fruit liqueur.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume and then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 4 to 5 weeks, time for the colour and aromas of the raspberries to be fully transferred to the alcohol. The infusion obtained is then decanted and carefully filtered. Crystallized sugar is slowly mixed in which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: cherry-red ruby robe. Good fluidity with a strong capillarity effect.

To the nose: very exalting on a very pure fresh fruit. The nose is of a great finesse and aromatic freshness. Feeling of biting into the fruit. In the mouth: at first suave and concentrated. The texture is round. Feeling of a fruit concentrate, length and finesse in the mouth.

Good persistence between 10 and 15 on the caudalie scale. The finish in the mouth remains elegant, no sweet sensation, the fruit is at the forefront.

Delicious straight on ice

Essential in the making of cocktails

In Royal Raspberry: 1/5 Joseph Cartron Crème de Framboise de Bourgogne (Burgundy Raspberry Liqueur) + 4/5 Crémant de Bourgogne

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months



CRÈME DE MÛRE DES RONCIERES JOSEPH CARTRON



Last red berry of the summer, the wild blackberries are waited for and are harvested when fully ripe which guarantees the authentic taste of this fruit Liqueur. Joseph Cartron insists on using only wild blackberries that, contrary to the insipid cultivated varieties, are the only ones with real aromatic power. The selected fruits give Joseph Cartron's Crème de Mûre des Roncières (Wild Blackberry Liqueur) the soft acidulous flavour particular to the wild blackberries harvested along the country paths of our childhood.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume, and then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 4 to 5 weeks until the colour and aromas of the blackberries are perfectly transferred to the alcohol. The infusion obtained is then decanted and carefully filtered. Crystallized sugar is slowly mixed in which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: ruby coloured robe with a slightly blue young rim. Dense legs.

To the nose: fresh with a strong aromatic power. Good perception of the fruit with no hint of development. Beautiful soft notes.

In the mouth: the first wave is pure and syrupy. The texture is balanced. Strong aroma and good persistence, the fruit is very dense. The retro-olfaction confirms the nose. The finish is spicy with sweet spice notes.

Delicious straight on ice

Essential in the making of numerous cocktails

Royal Blackberry: 1/5 Joseph Cartron Crème de Mûre des Roncières
+ 4/5 Crémant de Bourgogne

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat



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NUITS-SAINT-GEORGES

CRÈME DE MYRTILLE DE MONTAGNE JOSEPH CARTRON



Symbolic of our mountain vegetation, our bilberries are harvested at an altitude of between 800 to 1000 meters (2500 to 3200 feet), where they can fully develop. The berries used by Joseph Cartron are harvested by hand and are drastically selected. We previously ask for fruit samples from the different areas of growth in order to choose only the most aromatic. Then, all the bits of leaves and twigs are eliminated in order to keep only the fruit. This uncompromising process represents the unique guarantee to obtain perfect fruits, full of flavour and aromas, that give Joseph Cartron's Crème de Myrtille de Montagne an agreeable wild note.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume then topped up with pure alcohol. Maceration, carried out at room temperature, lasts 4 to 5 weeks until the colour and aromas of the bilberries are perfectly transferred to the alcohol. The resulting infusion is then racked and decanted with care. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit. The fruit liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: opaque robe with wild cherry ruby nuances. After swirling, viscosity is quite strong on the sides of the glass.

To the nose: the nose is discreet with nuances of sweets and crystallized fruits. Very strong aromatic concentration of the fruit after swirling the glass.

In the mouth: the mouth is balanced and gives a feeling of biting into the fruit. Sweetness and freshness of the fruit are well-balanced.

Length in the mouth is of 7 to 8 on the caudalie scale.

Delicious straight on ice

Essential in the making of numerous cocktails

In a Royal Bilberry: 1/5 Joseph Cartron Crème de Myrtille de Montagne
+ 4/5 Crémant de Bourgogne

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat



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NUITS-SAINT-GEORGES

CRÈME DE PÊCHE DE VIGNE DE BOURGOGNE JOSEPH CARTRON



The Burgundian vine-growers used to plant this variety of peach tree in the middle of their vineyards in order to prevent certain illnesses that attacked the vine plants. Today, the fruits selected to make the Joseph Cartron Crème de Pêche de Vigne de Bourgogne are grown on the neighbouring slopes of the Hautes Côtes de Bourgogne. These little white, red veined flesh peaches give its gorgeous golden colour and unequalled aromatic power to this Fruit Liqueur.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume, then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 10 to 12 weeks until the colour and flavours of the peach are perfectly transferred onto the alcohol. The length of the maceration is essential. It helps to protect the delicate flesh of these fragile fruits and it gives the alcohol the necessary time to penetrate right into the stones, freeing thereafter all their perfumes. Only this method ensures that the 'Pêche de Vigne' will fully develop all its rich and complex aromas. The resulting infusion is then drawn and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden, very brilliant robe. Great fluidity and tight rivulets.
To the nose: pure, open and lavish. No surprise as to the excellent origin of the fruit. The nose is very elegant, that of fresh fruit.
In the mouth: the mouth is round, oily with a rich texture and in retro-olfaction the purity of the fruit. Very good persistence between 10 to 15 on the caudalie scale.

Delicious straight on ice

Essential in the making of numerous cocktails

In Royal Peach: 1/5 Joseph Cartron Crème de Pêche de Vigne de Bourgogne + 4/5 Crémant de Bourgogne.

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat



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