

LES APÉRITIFS DE BOURGOGNE

CREMANT DE BOURGOGNE BLANC DE NOIRS

JOSEPH CARTRON

A.O.C.



Since 1975, the use of the word 'Crémant' has been regulated and is used only for sparkling wines produced according to the traditional Champagne method. Joseph Cartron's Crémant de Bourgogne Blanc de Noirs A.O.C. undergoes a very demanding process. Very harmonious with the Crèmes de Fruits (Fruit liqueurs), it is produced in Burgundy from the Pinot Noir grape variety and a small proportion of Gamay: the first brings vigour and structure to the wine whilst the second develops all the grapes' fruity notes. Drunk on its own, it reveals all its very aromatic and well-balanced personality.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The grapes, whole, are gently pressed. The juice from the beginning of the pressing, called 'cuvée', is separated from the juices at the end of the pressing, called 'taillies'. The vinification starts with the alcoholic fermentation which transforms the juice into wine. Then comes the malolactic fermentation which removes the undesirable acidity of the wine. Crémant is a blended wine. The basic wines are all tasted and blended only by tasting: the 'cuvée' and a small quantity of 'taillies' produce a real typicity resulting in a happy marriage. The singularity of each juice brings an exceptional richness in taste and allows for a perfect blending of the Joseph Cartron Crémant de Bourgogne Blancs de Noirs. The wine is then bottled. Then comes the final fermentation, crucial, because it will determine the quality and finesse of the bubbles. At the end of the nine months of maturing imposed by the A.O.C., come the riddling and disgorging, which eliminate all the dregs, giving its limpidity and brightness to the wine.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale yellow robe. Fine rising in strings of bubbles. Creamy beads and good persistence of the bubbles.

To the nose: fresh with a feeling of white flowers and green apple. Notes laced with vanilla.

In the mouth: the first wave is fresh. Good covering of the bubbles on the tongue. Well-balanced Crémant. The density of the Pinot Noir grape variety ensures the structure and the 2-3 years' lifespan of the product. The dosing is balanced and the texture full, neat and fine in the mouth at the end.

Persistence: 8 - 10 on the caudalie scale

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

Exceptional harmony with Joseph Cartron's Crème de Fruits (Fruit liqueurs): 1/5 Crème de Fruits + 4/5 Joseph Cartron Crémant de Bourgogne Blanc de Noirs

Alcohol content: 12%

Size: 75cl

Store laid down, away from the light, in a cellar or a fresh room



CREMANT DE BOURGOGNE ROSE JOSEPH CARTRON A.O.C.



Since 1975, the use of the word 'Crémant' has been regulated and is used only for sparkling wines produced according to the traditional Champagne method. Joseph Cartron's Crémant de Bourgogne Rosé A.O.C. undergoes a very demanding process. Well structured, very aromatic and very fine, it is produced in Burgundy from the Pinot Noir grape variety and a small proportion of Gamay: the first brings vigour and structure to the wine whilst the second develops all the grapes' fruity notes.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The grapes undergo a short fermentation which gives its pretty pink colour to the wine. They are then pressed and the juice continues to ferment. The juice from the beginning of the pressing, called 'cuvée', more sugary, is separated from the juices at the end of the pressing, called 'tailles'. The vinification starts with the alcoholic fermentation which transforms the juice into wine. Then comes the malolactic fermentation which removes the undesirable acidity of the wine. Crémant is a blended wine. The basic wines are all tasted and blended only by tasting: the 'cuvée' and a small quantity of 'tailles' produce a real typicity resulting in a happy marriage. The singularity of each juice brings an exceptional richness in taste and allows for a perfect blending of the Joseph Cartron Crémant de Bourgogne Rosé. The wine is then bottled. Then comes the final fermentation, crucial, because it will determine the quality and finesse of the bubbles. At the end of the nine months of maturing imposed by the A.O.C., come the riddling and disgorging, which eliminate all the dregs, giving its limpidity and brightness to the wine.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale salmon pink robe. Beautiful brilliance and transparency. The bubbles are fine and intense.

To the nose: fresh with a real fruity red currant and raspberry presence. Important aromatic freshness.

In the mouth: the first wave is dense, balanced with a distinguished texture. Strong density. Feeling of fresh red berries. The finish is fresh with a fruity acidity.

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

Alcohol content: 12%

Size: 75cl

Store laid down, away from the light, in a cellar or a fresh room



GUIGNOLET JOSEPH CARTRON



Selection of the cherries and their blending, here is all the secret of Joseph Cartron Guignolet's freshness and vivacity. The fruits are grown locally, less than 25kms from Nuits-Saint-Georges. The same producers have from generation to generation been supplying Joseph Cartron with two varieties of carefully selected cherries: the black cherry of the Chalonaise variety and the bitter cherry of the Montmorency variety. Used in equal proportions, the first brings mellowness to the drink whilst the second brings all its energy and freshness of fresh fruit.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats, separate for the black cherries and the bitter cherries, are filled up 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 until the colour and aromas of the cherries are perfectly transferred to the alcohol. The infusions obtained are then racked, carefully filtered and finally blended. The slow incorporation of a small quantity of crystallized sugar naturally lowers the alcohol content and develops the flavour of the cherries. These traditional processes are carried out according to recipes whose secrets are jealously kept and are the revelation of the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: slightly amber robe. Beautiful brilliance with a slightly brick-coloured rim. Quite fluid. The effect of capillarity is quite pronounced.

To the nose: aromatic, underlined by the fresh stone.

In the mouth: the first wave is mellow. The purity of the fruit dominates without any aggressivity. Very nice vivacity at the end giving a feeling of freshness. The finish is greedy: a feeling of biting into the flesh of fresh fruit without it being heavy or pasty.

To be served as an apéritif on ice, at a temperature of 6°C (that of the fridge)

Alcohol content: 16%

Size: 100cl

To be stored at room temperature



1882

NUITS-SAINT-GEORGES

GUIGNOLET KIRSCH JOSEPH CARTRON



A subtle balance between mellowness and freshness, that is the secret of Joseph Cartron's Guignolet Kirsch. The fruits are grown locally, less than 25kms from Nuits-Saint-Georges. The same producers have, from generation to generation, been supplying Joseph Cartron with two varieties of carefully selected cherries: the black cherry of the Chalonaise variety and the bitter cherry of the Montmorency variety. Used in equal proportions, the first brings roundness to the drink whilst the second brings the freshness of fresh fruit. The addition of Kirsch gives depth and length in the mouth to this apéritif.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats, separate for the black cherries and the bitter cherries, are filled up 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 until the colour and aromas of the cherries are perfectly transferred to the alcohol. The infusions obtained are then racked, carefully filtered and finally blended. The slow incorporation of a small quantity of crystallized sugar naturally lowers the alcohol content and develops the flavour of the cherries. Finally, the addition of Kirsch puts the perfect finishing touch to the mixture. These traditional processes are carried out according to recipes whose secrets are jealously kept and are the revelation of the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: orangy-brick robe. The viscosity is discreet on the sides of the glass. Fluidity and a beautiful brilliance.

To the nose: open and pleasant. Feeling of cherry stone with notes of almond paste.

In the mouth: the mouth is full, oily and round. Nice balance between freshness and mellowness. A few notes of cherry Clafoutis with stones. Brioche flavour at the end. Good length in the mouth: between 10 to 15 on the caudalie scale.

To be served as an apéritif on ice, at a temperature of 6°C (that of the fridge)

Alcohol content: 15%

Size: 100cl

To be stored at room temperature



RATAFIA DE BOURGOGNE JOSEPH CARTRON



The word Ratafia appears around 1675 and corresponds to all beverages drunk when signing a treaty or a contract. Its method of production has been put to paper many a time, in particular the book of Demachy entitled 'The Art of the Distiller-Liquorist' published in 1775. At the time, Burgundy Ratafia was already made from a mixture of grape must, harvested in its geographic Appellation area, which undergoes a mutage with a Burgundy Brandy. Joseph Cartron has chosen the Burgundy Chardonnay for the must, choice finalized after several tests and much research. Indeed this vine-plant, characteristic of Burgundy white wines, allied with a subtle Fine de Bourgogne (Burgundy Brandy) and with a slightly woody note due to ageing in old casks, gives all its specificity to Joseph Cartron's Burgundy Ratafia, and allows it to develop a strong aromatic character together with a pleasant unctuousness.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

Joseph Cartron's Burgundy Ratafia is the result of adding Fine de Bourgogne (Burgundy Brandy) to Burgundy Appellation Chardonnay must carefully selected by us. This operation called mutage consists in blocking the grape juice fermentation that has just started by adding an ad hoc proportion of Fine de Bourgogne (Burgundy Brandy). All the sugary and aromatic power of the Burgundy Chardonnay is kept. The mixture thus obtained is put to ageing in hundreds of years' old tuns, which, due to the old age of the oak, brings a well-balanced fruity typicity to our Burgundy Ratafia. Maturing lasts 18 to 24 months and, during all this time, the mixture will gently breathe through the wood to turn into a round and mellow apéritif. Maturing time is determined only by tasting and this is yet another of the know-how secrets of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden yellow robe with a luminous rim. Very beautiful brilliance and limpidity. The legs are strong.

To the nose: the nose is discreet with a feeling of very mature grapes. Finesse and aromatic softness.

In the mouth: the texture in the mouth is round, suave and oily. The mouth confirms the nose with a feeling of crushing ripe grapes. The whole is based on elegance and finesse. The sugary side remains behind scenes. No heaviness in the mouth. The length in the mouth is remarkable.

To be served as an apéritif at a temperature of 6°C (that of the fridge)
Ideal to accompany a Foie Gras or a dessert made with, for example, pineapple, pain d'épices, caramel or chocolate

Alcohol content: 18%

Size: 75cl or 3cl miniature

To be stored at room temperature



1882

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