

# LIQUEUR DE CAMEL JOSEPH CARTRON



Joseph Cartron's Caramel Liqueur is made from liquid cooking caramel, token of richness, flavour and greed. Its appetizing amber colour as well as its incomparable length in mouth produce a very elegant liqueur, perfect in the making of savoury cocktails.

## JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The liquid cooking caramel is mixed with pure alcohol in strict proportions. The selected alcohol is neutral so as to avoid all undesirable parasite tastes: thus, all the richness of the caramel taste will develop. A little quantity of crystallized sugar is then added. It dissolves slowly which naturally lowers the alcohol content. The liqueur is then ideally balanced and the caramel flavour is perfectly expressed. Joseph Cartron's know-how can then boost innovation so that this liqueur comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: old-gold robe with orangy hints. Good fluidity and quite tight legs. The legs are slow and regular on the sides of the glass.

To the nose: the nose is intense with salty butter and brown sugar notes. Hints of custard and vanilla sugar.

In the mouth: the mouth is based on elegance and finesse. No feeling of sugarness. Remarkable purity at the end in mouth. The length in mouth is exceptional and finesse takes over from intensity.

Adds a gourmet touch to desserts

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES