

LIQUEUR DE PEPPERMINT BLANC JOSEPH CARTRON



Made from Chinese peppery mint and icy mint, the mint essential oil used in the processing of Joseph Cartron's White Peppermint Liqueur is entirely natural with a great aromatic strength. The ancestral know-how of Joseph Cartron fully expresses itself when comes the moment of blending the different ingredients of this liqueur, with a furious freshness, pleasantly peppery and very long in the mouth.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The recipe elaborated by Joseph Cartron is unique. The essential oil of mint is mixed with alcohol in due proportions - a well-kept secret. Then the slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the aromatic plant. The liqueur is then perfectly well-balanced and reveals all its amplitude. These traditional processes are carried out according to a recipe - jealously kept secret, which optimizes the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: limpid, transparent and brilliant robe. Quite fluid after swirling with a pretty strong viscosity.

To the nose: the nose is ample with hints of peppery mint. Aromatic freshness with hints of menthol and a vegetal touch.

In the mouth: the first wave is neat with a texture built on finesse. No sugary flavour. Good overall balance with a feeling of freshness. The finale has a good persistence. The menthol dominates at the end in mouth.

Delicious on the rocks

Essential in the making of numerous cocktails

Alcohol content: 24%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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