

# TRES VIEUX MARC DE BOURGOGNE JOSEPH CARTRON

## 8 YEARS OLD - A.O.C.



The extraordinary quality of Joseph Cartron's Very Old Marc de Bourgogne is due, amongst others, to the exclusive choice of red wine pomace from Appellations Contrôlées areas selected from the most famous: Chambolle-Musigny, Gevrey-Chambertin, Vosne-Romanée, Aloxe-Corton, Volnay or even Pommard, just to mention a few... A unique selection of red wine pomace of the Pinot Noir variety together with very meticulous distillation, regular ageing and careful blending gives our Marc de Bourgogne all its freshness, its fruitiness and its intensity. The art and the ancestral know-how of the Joseph Cartron Company at all stages of production of the old age eau-de-vie, results in 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

Joseph Cartron uses the vegetal matter from the black grapes stemmed during the harvest and softly pressed after fermentation. The pomace is kept in air-free vats away from air and light for about two months. This process ensures homogenization of the raw material and regular ageing of the eau-de-vie, token of great quality and powerful length in the mouth. The three itinerant distillers we have been working with for dozens of years, then proceed to the distillation in a traditional copper pot-still, of Burgundian type. The itinerant 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. Each eau-de-vie (with an alcohol volume of about 50%) reflects the talent of the distiller and also the quality of the terroir. The different eaux-de-vie produced have varied characteristics and cover a range of exceptional tastes. Full of promise they are stored separately in different oak casks. Then begins the long period of wood- maturing and -ageing that lasts at least 8 years, and requires very diligent follow-up. This is where the ancestral know-how and art of the Joseph Cartron Company comes into its own especially during the delicate stage of blending these individual eaux-de-vie which have by now attained perfect maturity.

### JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden pale yellow robe of a very fine brilliance. The legs are strong on the sides of the glass.

To the nose: well-rounded and elegant with a cut hay dominance harmoniously added by subtle notes of fresh grapes and vanilla.

In the mouth: the first wave is round and warm developing with a lovely fruity flavour at mid-palate. The whole has a good balance with floral notes. The finale is spicy with a good persistence.

Ideal digestif to be served at room temperature

Alcohol content: 42%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature



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NUITS-SAINT-GEORGES