

EAU-DE-VIE DE FRAMBOISE SAUVAGE JOSEPH CARTRON



A rigorous fruit selection is part of what gives an exceptional character to Joseph Cartron's eaux-de-vie. Picked when fully ripe in the glades and underwoods, Joseph Cartron uses wild raspberries when making its eau-de-vie. These delicate small fruits reveal all the authenticity and the so specific subtlety of Joseph Cartron's Wild Raspberry Eau-de-Vie.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The delicious fruits are macerated in a natural brandy which enhances their flavour to the utmost. Maceration never exceeds 4 weeks and is immediately followed by distillation in order to avoid any bad taste that could result from a too lengthy maceration. Ageing in inert vats lasts several years under constant control, so that the eau-de-vie both matures and mellows yet retains all its subtlety. The ancestral know-how of the Joseph Cartron Company fully expresses itself when comes the time to blend the various batches of different ages – which is only achieved by tasting.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: crystal-clear robe. The legs are tight, confined and dense. The rivulets are beautiful and the rim luminous.

To the nose: the first wave is of a great aromatic intensity with lavish and expressive aromas. Aromatic finesse with a fresh fruitiness. The second wave is of a remarkable finesse. Perfect purity of the fruit, without any parasite taste.

In the mouth: the first wave is round, quickly enhanced by the elegance and the finesse of the eau-de-vie. Soft mouth with flavours of a fresh fruitiness. Length in the mouth is of 10 to 15 on the caudalie scale.

Serve as a digestif at a temperature of 6°C (that of a fridge)

Alcohol content: 45%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature

