

CRÈME DE MIRABELLE JOSEPH CARTRON



The Lorraine (region in the East of France) is the favorite land of the Cherry-Plum. The continental climate very hot in the summer, allows the fruits to brim with sunshine at full maturity between mid-august and mid-september when time for harvesting comes. Full of sugar with a beautiful yellowy orange colour this little plum, delicious in the mouth, represents all the authenticity of the terroir in which it grows. It is thus very naturally that the Joseph Cartron company selects in this terroir the fruits that will subsequently be infused to obtain all the roundness, freshness and purity required, after which the addition of Eau-de-vie brings finesse and strength. This delicate blending ensures a perfect balance and a remarkable length in mouth characteristic of Josephs Cartron's Crème de Mirabelle (Cherry-Plum).

JOSEPH CARTRON KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume and then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 7 to 8 weeks until the mixture is perfect. The infusion obtained is then decanted and carefully filtered. Slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit, whilst the Mirabelle Eau-de-Vie brings aromatic power and elegance. The 'Crème' is then ideally balanced and this process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: limpid and very brilliant robe, very light oak colour tinted with orange. Quite discreet viscosity which announces freshness and a subdued sweetness.

To the nose: very full, expressive and elegant, remarkably pure and very fresh.

In the mouth: suave, no touch of sweetness. The flavours of the fruit are enhanced by a feeling of freshly cooked jam. Very long persistent finish.

Delicious straight on ice

Essential in the making of cocktails

Adds a gourmet touch to cooking and desserts

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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