

EAU-DE-VIE DE QUETSCHÉ JOSEPH CARTRON



Rigorous selection of the fruits by Joseph Cartron results in giving the eaux-de-vie their exceptional character. Typically Alsatian, the Damson Plum is a large violet oblong plum that can be harvested up to mid-october. The golden flesh of the fruit is both sweet and bitter, which gives its rustic flavour to Joseph Cartron's Damson Plum Brandy. Extremely long in the mouth, with a remarkable aromatic power a liter of Joseph Cartron's eau-de-vie requires 10kg of fruit for its production.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The three fundamental steps: fermentation, distillation and ageing, are carried out with particular care. Distillation takes place in a traditional copper pot-still and only the core of the running is kept. Ageing over a few years brings roundness and harmony to this exceptional eau-de-vie. Joseph Cartron's know-how is fully expressed when the time comes to blend various batches of different ages. The blending of these unique alcohols is carried out only by tasting thus producing an unequalled eau-de-vie.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: transparent robe, crystal-clear and very brilliant. Heavy viscosity. The rivulets are tight along the edges of the glass.

To the nose: the aromas are discreet and milky. Generous and warm aromatic palette.

In the mouth: the first wave is hot and generous. The texture is rich. Spicy notes due to the heat of the product.

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

Alcohol content: 45%

Size: 70cl and 3cl miniature

Store at room temperature

