

# IMPERIAL CARTRON



Imperial Cartron Triple Orange with Cognac uses essential oils of sweet orange peels of the Para variety from Brazil and Florida. Only the core of the peel is kept in the processing of these essential oils, the bitter white skins are meticulously discarded. But it is only at the crucial moment of distillation that the taste of the oranges will fully develop to give this spirit of orange, particularly concentrated in flavours and perfumes. The Cognac brings body and length in mouth to this liqueur. A small quantity of bitter cherries puts a deliciously fresh finishing touch to this balanced and harmonious blend.

## JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The essential oils of the oranges and the pure alcohol are poured into the pot-still. They are then assembled and the mixture is put to heat. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still where it increases its concentration in aroma. This phenomena recurs until the top sides of the still become hot. The alcohol full of orange aromas, once evaporated and passed through the swan neck and the serpentine, becomes the spirit of orange. A perfect quantity of Cognac is then added. The slow incorporation of crystallized sugar to this spirit naturally lowers the alcohol content and develops all the fruity orange flavour.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale topaz robe. The legs are tight, confined and dense.  
To the nose: the nose is dense with a feeling of softness. Very beautiful aroma complexity with notes of eau-de-vie, orange-flower and bitter orange peel. Great aromatic purity and fine noblesse.  
In the mouth: full and generous mouth quickly enhanced by the orange peel flavour. Sugariness remains discreet and balanced. The finale is dense. Feeling of persistence of a good origin eau-de-vie.

Essential in the making of numerous cocktails  
Adds a gourmet touch to cooking and desserts

Alcohol content: 40%  
Size: 70cl and 3cl miniature  
Store away from light and heat

