

JOSEPH CARTRON BLACK SMOKED TEA LIQUEUR



The Joseph Cartron Black Smoked Tea Liqueur is produced from the Imperial Or (Golden Imperial) variety, one of the most interesting Smoked Black Chinese Tea blends. It is made from Lapsang Souchong whole unblemished leaves that are then Spruce smoked. To obtain a perfect flavour, to this noble mixture, subtly smoked, jasmine flowers are added during the drying process. Most of the Black Teas are qualified with a grade indicating both the picking finesse and the quality of the leaves that must remain whole. Our Imperial Or benefits from the excellent «Orange Pekoe» grade that is only attributed to the finest part of the picking, that of the young tea leaves and the delicate and downy terminal bud. The notes of this tea are so savourous that many famous starred chefs have introduced this ingredient in the composition of new recipes. The taste qualities of this powerful tea when infused are ideally restituted by Joseph Cartron in this subtle and novelty Liqueur.

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 Tea and the pure alcohol are poured into the pot-still then heated up to 80°C. This hot maceration lasts only a few minutes, requiring rigour and precision. The alcohol then ideally penetrates right to the core of the tea leaves, reveals all their aromas and develops a beautiful copper colour. The crystallized sugar then incorporated naturally lowers the alcohol content and develops the smoky flavours of this Tea with tannic accents. The mixture is now ideally balanced and reveals all its amplitude. Both the know-how and the modernity of the Joseph Cartron Company express themselves perfectly here and enable this Liqueur to be in top position for the creation of most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: a beautiful copper and bronze robe.

To the nose: the smoky Tea notes are delicate and well balanced with the light wood notes.

In the mouth: the first wave is supple and round. The flavour is delightfully woody and the finale is really tannic with a smoky note long in mouth.

Delicious straight on ice

Essential in the making of numerous cocktails

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES

JOSEPH CARTRON GREEN MATE TEA LIQUEUR



Mate, from South America, is considered to be a Green Tea. But in fact, the plant used, the Yerba Mate, is not a tea shrub but a shrub of the holly family. Mate, was originally drunk in a calabash, passed from hand to hand as a strong symbol of south-american hospitality. It is also called «Jesuists' Tea» in reference to their presence in Paraguay during the XVIIth and XVIIIth centuries. This important Jesuit mission indeed largely contributed to the development and expansion of Mate growing in Uruguay, Chili, Bolivia, in South Brazil and in Argentina where it is still cultivated today. The variety carefully selected by Joseph Cartron comes from Argentina. In order to obtain the best tea, the leaves are roasted and ground before use. Very close to the real flavour of a beautiful Green Tea, the Joseph Cartron Green Mate Tea Liqueur develops a good chlorophyll freshness as well as a fine and elegant vegetal softness.

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 Mate leaves and the pure alcohol are poured into the pot-still then heated up to 80°C. This hot maceration lasts only a few minutes, requiring rigour and precision. The alcohol then ideally penetrates right to the core of the tea leaves, reveals all their aromas and develops a beautiful green colour. The crystallized sugar then incorporated naturally lowers the alcohol content and develops the very generous flavours of this very special Tea. The mixture is now ideally balanced and reveals all its amplitude. Both the know-how and the modernity of the Joseph Cartron Company express themselves perfectly here and enable this Liqueur to be in top position for the creation of most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the robe is green and bronze with a very luminous brilliance.

To the nose: full and open. The notes, of a pleasant vegetal softness, are mentholated with a good aromatic freshness. The finishing touch is a subtle and light smoky feeling.

In the mouth: the first wave is suave, round and velvety. A feeling of fresh chlorophyll develops quickly. The finale is tannic whilst the length in mouth is hot and spicy.

Delicious straight on ice

Essential in the making of numerous cocktails

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES

JOSEPH CARTRON ROOIBOS TEA LIQUEUR



Rooibos Tea is indifferent to 'appellations' and plays with its real identity. In fact, this «Tea», theine free, is only a far-off botanical cousin of the traditional tea shrubs cultivated for their precious leaves. In fact it concerns a shrub that grows exclusively in South Africa and more precisely in the area north of Cape Town. Its playing ground is so particular that all the efforts to grow it elsewhere have failed. The Rooibos confuses the issue because it is also called Red Tea, with reference to the colour of its bark. Only this part of the shrub is used to make the tea. The quality selected for the production of the Joseph Cartron Rooibos Tea Liqueur is only the best of the bark, that is slightly fermented as it is the case for a traditional tea. Its round and generous flavour combines with a beautifully sunny fruitiness and a soft vanilla flavour. Thus Joseph Cartron restitutes all the taste qualities of the Rooibos Tea in a liqueur both noble and original.

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 Rooibos bark and the pure alcohol are poured into the pot-still then heated up to 80°C. This hot maceration lasts only a few minutes, requiring rigour and precision. The alcohol then ideally penetrates right to the core of the bark, reveals all its aromas and develops a beautiful reddish colour. The crystallized sugar then incorporated naturally lowers the alcohol content and develops all the generous flavours of this very special Tea. The mixture is now ideally balanced and reveals all its amplitude. Both the know-how and the modernity of the Joseph Cartron Company express themselves perfectly here and enable this Liqueur to be in top position for the creation of most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: a pale oak robe with mahogany hues. The rim is a slightly green with copper hints.

To the nose: subtle and delicate. The caramel and salty butter notes combine with a good fruitiness remindful of a very ripe 'Curé' Pear.

In the mouth: the first wave is full, round, generous and upheld by a suave and unctuous texture. The finale brings spicy, lengthy notes. Globally very balanced it develops full maturity tea flavours.

Delicious straight on ice

Essential in the making of numerous cocktails

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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