

# LIQUEUR DE CHATAIGNE JOSEPH CARTRON (Chestnut)



Typical winter fruit, the chestnut brings all its roundness to Joseph Cartron's Chestnut Liqueur. Only the traditional varieties yielding smaller but more tasty fruits are selected. They reconstitute all the sweet smoothness of marrons glacés (candied chestnuts). This liqueur, with a persistent taste, is an essential ingredient in the making of the most astonishing cocktails.

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

All the delicate and precise art of blending expresses itself in the production of this liqueur: the different ingredients are assembled in perfect proportions – a very well-kept secret... Rum is added at this stage of the process: the liqueur is then perfectly balanced and reveals all its amplitude. The mixture is delicately stirred then filtered before being bottled with great care. Joseph Cartron's know-how can then boost innovation so that this liqueur comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: oak-coloured robe with a gold rim.

To the nose: the nose is fresh with vegetal hints and notes of fresh butter. A certain aromatic complexity appears.

In the mouth: the first wave is refreshing with no feeling of excessive sweetness. The mouth is round and oily. The finale reveals pastry notes with a flavour of marron glacé (candied chestnut). Persistence between 8 and 10 on the caudalie scale.

Essential in the making of numerous cocktails

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

