

# LIQUEUR DE VANILLE JOSEPH CARTRON



The Spanish discovered Vanilla in America early in the XVIth century and brought it back to Europe where it was extremely appreciated especially under the reign of Louis XIV. In order to obtain pods rich in aroma, the production of this thousands of years' old spice requires constant care which makes it one of the most expensive food product in the world. The Vanilla we select comes from the best farms in Madagascar, country renowned for the excellence of its production. The pods brimming with perfume bring power of taste, blandness and roundness to Joseph Cartron's Vanilla Liqueur – token of the best of cocktails.

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

Maceration of the Vanilla pods in alcohol lasts until the mixture is perfect. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the Vanilla flavour. It is then perfectly balanced and reveals all its amplitude. All this process, carried out according to artisanal know-how, has resulted in finding the perfect proportion of sugar which fully develops the fruit taste. 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: beautiful dark mahogany robe. Yellowish rim. Amber coloured hints on the sides of the glass. The legs are quite strong.

To the nose: the nose is quite open with hints of crème pâtissière infused with Vanilla pods. Good aromatic softness.

In mouth: the mouth is suave with an oily, round texture. The finale is fresh and pure with a brioche flavour. No heaviness at the end.

Essential in the making of numerous cocktails

Ideal to add a gourmet touch to desserts

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

