

CRÈME DE FRAISE DES BOIS JOSEPH CARTRON



Real underwood treasure, wild strawberries like to develop in the shade of the trees. These rare, exquisite and very perfumed little fruits bring to Joseph Cartron's Crème de Fraise des Bois (Wild Strawberry Liqueur) a **delicious wild and pastoral note**. To obtain a richer and stronger taste, Joseph Cartron mixes the selected wild strawberries with a Plougastel variety of strawberries famed for their perfume and power in the mouth.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume and then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 4 to 5 weeks, time for the colour and aromas of the fruit to transfer fully to the alcohol. The infusion obtained is then decanted and carefully filtered. Crystallized sugar is slowly mixed in which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: brick-red underlined robe. Fluidity quite remarkable after swirling. Viscosity is discreet with sustained legs.

To the nose: pleasant with jam aromas. Soft spicy notes.

The aromatic range remains discreet and concentrated mostly on the fruit.

In the mouth: the mouth is syrupy but quickly comes a feeling of crystallized fruit. Mellowness dominates all the mouth.

Delicious straight on ice

Essential in the making of numerous cocktails

In Royal Strawberry: 1/5 Joseph Cartron Crème de Fraise des Bois (Wild Strawberry Liqueur) + 4/5 Crémant de Bourgogne

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat



1882

NUITS-SAINT-GEORGES