

LIQUEUR DE CACAO BLANC JOSEPH CARTRON



Joseph Cartron has chosen to select the Cocoa beans in the Ivory Coast. This country, the world's leading producer, is renowned for the quality of its production still in the hands of small traditional family farms. In order to reconstitute all the character and subtlety of the best black chocolates, fruit quality is as important as the distillation know-how when processing Joseph Cartron's White Cacao Liqueur: the best Ivory coast beans, slightly roasted and crushed, are carefully processed in our pot-still which liberates all the aroma and flavour of the Cocoa.

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 beans and the pure alcohol are poured into the pot-still, then heated until the mixture boils lightly. This step is essential for the alcohol to penetrate right to the core of the beans and take on all their flavour. After a day's maceration, the top and the swan neck are placed on the pot-still and the mixture is re-heated. 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 top, then returns as liquid to the bottom of the still and recharges with more flavours. This phenomena recurs until the top sides of the still become hot. The alcohol full of the aromas of the Cocoa is called spirit of Cacao. It evaporates through the swan neck and condensates in the serpentine. Slow incorporation of crystallized sugar to the spirit naturally lowers the alcohol content and develops all the flavour of the Cocoa.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: shiny robe, crystal clear, no colour. Quite strong capillarity effect on the sides of the glass.

To the nose: discreet, with toasty aromas, buttery notes and noble hints of bitter Cocoa.

In the mouth: the first wave is sirupy but quickly upheld by the bean domination. A good balance that hides the tartness of the bean. The finale is pleasantly minty.

Essential in the making of numerous cocktails

Adds a gourmet touch to desserts

Alcohol content: 24%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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NUITS-SAINT-GEORGES