

CRÈME DE CERISE JOSEPH CARTRON



Selection and blending of the cherries, here lies all the secret of the delicate aroma and the roundness of the Joseph Cartron Crème de Cerise de Bourgogne (Burgundy Cherry liqueur). Two varieties carefully chosen are used in the preparation: the black Burlat cherry brings body, roundness and structure whilst the bitter Montmorency Cherry gives all its vivacity, its delicious bitterness and its length in mouth to our Crème de Cerise. The proportions used are very precise – 2/3 Burlat cherry added to 1/3 Montmorency cherry – and express all the perfume and freshness of the orchard.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats, separate for the black cherries and the bitter cherries, are loaded with fruit to 2/3 of their volume 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 cherries to be fully transferred to the alcohol. The infusions obtained are then decanted, carefully filtered and finally blended. The slow incorporation of crystallized sugar naturally lowers the content of alcohol and develops the flavour of the fruit. The fruit 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: ruby coloured and dense robe. The legs are strong on the sides of the glass.

To the nose: the nose is precise. The stone dominates with a perfect fruit maturity. Very pure.

In the mouth: the first wave is mellow. The texture is round, oily and underlined by a very aromatic fruitiness which dominates the sweetness. Very fine finish. Feeling of fully biting into the fruit.

Delicious straight on ice

Essential in the making of numerous cocktails

In Royal Cherry: 1/5 Joseph Cartron Crème de Cerise + 4/5 Burgundy Aligoté or Crémant de Bourgogne

According to the Auxerre recipe: 1/5 Joseph Cartron Crème de Cerise + 4/5 red wine, Gamay type

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



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