LIQUEUR D'ANANAS JOSEPH CARTRON (Pineapple)

'Perfume amongst perfumes', this is what pineapple so beautifully means in the language of American Indians. What better definition can one give this splendid tropical fruit? The fruits used in the juices chosen to elaborate Joseph Cartron's Pineapple Liqueur are strictly selected: they come from the best Indonesian fruit farms, renowned for their very sugary fruits devoid of all acidity. The quality of the fruits imprint the powerful taste and the sweet softness of the pineapple. Pleasantly pulpy, the liqueur is not filtered so as to retain all the rich and golden substance of the fruit.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The concentrated fruit juice is mixed with pure alcohol according to strict proportions. The selected alcohol is neutral so as to avoid undesirable parasite tastes: thus all the complex taste of the fruits can develop. Crystallized sugar is then added. It dissolves slowly which will naturally lower the alcohol content and develop the fruit flavour. The liqueur is then perfectly balanced and fully expresses all the flavour of the Pineapple. No filtration is carried out so as to keep all the aromatic richness of the fruit. The pulp deposits in the bottle like any other Pineapple juice, the bottle has to be shaken before use. Joseph Cartron's know-how can then step in to boost innovation with this liqueur in top position for concocting most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale yellow robe thickened by the pulp. Deposit of pulp on the sides of the glass.
To the nose: discreet with a good concentration of fresh fruit.
In the mouth: the first wave is soft and sustained by a sweetness of ripe fruit. The finale remains very pure and very fresh.

Essential in the making of numerous cocktails
Adds a gourmet touch to cooking and desserts

Alcohol content: 25%
Size: 70cl, 50cl and 3cl miniature
Shake before use
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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