

LIQUEUR DE POMME VERTE JOSEPH CARTRON (Manzana Verde)



Often called Manzana Verde, our liqueur is produced thanks to the clever match of Granny Smith and Golden Delicious apples. The fruits making up the juices used to elaborate Joseph Cartron's Pomme Verte Liqueur are selected in the best orchards. Their quality perfectly reveals the delicious acidity of the Granny-Smith. The incorporation of a little quantity of Golden Delicious brings to this liqueur the good sweet taste of the fruit and a very pleasant length in mouth.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The concentrated fruit juice, naturally sweet, is mixed with pure alcohol in due proportions. The chosen alcohol is neutral so as to avoid any undesirable parasite tastes: thus, all the complexity of the fruit taste will develop. The liqueur is then perfectly balanced and fully expresses all the flavour of the green apple. These traditional processes are carried out on an artisanal basis and according to a recipe jealously kept secret.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: crystal-clear and transparent robe with a beautiful brilliance. Very fluid in the glass.

To the nose: the nose is ample, striking and intense. Purity of the fruit with feelings of freshness without heaviness. The apple variety comes out behind each aromatic palette.

In the mouth: the first wave is fresh and well-balanced. No feeling of sugariness. Orchard fruit purity comes out. The finale is pure with feelings of citrus fruits.

Delicious on the rocks
Essential in the making of numerous cocktails

Alcohol content: 20%
Size: 70cl, 50cl and 3cl miniature
Store away from light and heat



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NUITS-SAINT-GEORGES