

LIQUEUR DE CAFE JOSEPH CARTRON



It is believed that coffee originates from Ethiopia. It then migrated towards the Arabian peninsula as early as the XIIIth century. Joseph Cartron scrupulously selects the Costa Rica and Kenya varieties, two countries highly renowned for the quality of their coffee-shrubs. The Costa Rica variety brings a remarkable aromatic power whilst the Kenya variety brings all its balance to the liqueur. Cognac and Rum, added in balanced and precise proportions, bring body and length in mouth to Joseph Cartron's Coffee Liqueur. This processing secret contributes to the development of all the flavour of the coffee to produce this exceptional product.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The coffee beans are roasted and crushed for the unique needs of the Joseph Cartron Company. The coffee and pure alcohol are poured in a pot-still, then heated until the mixture begins to boil lightly. This step is essential so that the alcohol penetrates right to the core of the beans and absorbs all their flavour. After a day's maceration, the infusion - which has had time to take on the warm colour and the flavour of the Coffee - is clarified. In order to obtain perfect penetration of the alcohol in the beans, they are topped up again with pure alcohol, heated again and left to macerate for a full day. The lid and the swan neck are then 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 the cold sides of the lid, 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 coffee is called spirit of Coffee. It evaporates through the swan neck and condensates in the serpentine. The infusions and the spirit are then blended. Slow incorporation of crystallized sugar to the spirit naturally lowers the alcohol content whilst the addition of Cognac and Rum develops all the coffee flavour.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: dark walnut robe with a copper coloured rim. Golden reflections on the sides of the glass. The legs are regular, generous and continuous.

To the nose: the nose is open, ample, aromatic and pleasant with hints of smoked wood and toast. Perfectly delicate and soft.

In the mouth: the first wave is generous. The texture covers the papilla with a feeling of torrefaction. The finale is long with a noble bitterness that underlines the persistence.

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

