

LES CERISES DE MONSIEUR JOSEPH



The quality of the fruits is at the heart of the recipe of the 'Cerises de Monsieur Joseph' ('Mister Joseph's Cherries'). Harvested in Lorraine (North East France) in the best orchards, the precision and the delicacy with which the fruits are picked are essential. Indeed the bitter cherries of the Montmorency variety are exclusively hand picked so that the stem of each small fruit be preserved. The timing of the picking is also essential: harvested too early, the fruits will lack perfume and flavour, harvested too late the fruits will gradually wilt. From the quality of the fruits and the perfect balance of the liqueur result the delicious 'Cerises de Monsieur Joseph' whose flavour restores all the crunchiness, the taste and the authenticity of the fruit so important to the Joseph Cartron Company.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

As soon as harvested, and in order to guarantee the perfect freshness of the fruits, the cherries are immediately plunged into vats full of a mixture of pure alcohol and water. The proportions of the mixture are very specific. It is of course most important that the water content be the same as that of the fruit: it is due to this condition that the cherries will remain fleshy and tasty. Then roughly 6 months are necessary for the mixture to optimally penetrate the cherries and make for a perfectly homogeneous mixture. The fruits are then prepared, manually cleaned, the cherries separated one by one and carefully strained. Then comes the final step of the delicate bottling of the fruits, and is also added the liqueur, made from the mixture having served for the maceration, and an infusion of black cherries and crystallised sugar. These traditional processes are carried out according to a recipe whose secrets are jealously kept and are the revelation of the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the nose: a well-rounded nose with notes of cherry flowers and stones, accompanied by a beautiful freshness.

In the mouth: texture on crunchiness and firmness of the fruit with a good harmony between sweetness and savour of the fruit. The mouth is suave and greedy with a very long final.

Essential in the composition of numerous cocktails.

Delicious at the end of a meal.

Ideal for pastries.

Alcohol content: 20%.

Size: 350 ml and 900 ml.

After opening, place in a cool place if the jar is to remain open for several months.

Store away from light and heat.



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