

TRES VIEILLE FINE DE BOURGOGNE JOSEPH CARTRON A.O.C.



If the Marc de Bourgogne is the offspring of grapes, it is said that the Fine de Bourgogne is the worthy daughter of wine. The Fines used are distilled from exceptional wines of Appellations Contrôlées areas: Chambolle-Musigny, Gevrey-Chambertin, Vosne-Romanée, Aloxe-Corton, Volnay or even Pommard, just to mention a few... After ageing in wood and clarification, the parts of the wine remaining at the bottom of the barrels (Burgundy vats) are selected: they are rich wines with very fine lees. Then, after distillation, comes the slow ageing and meticulous blending which give its character to the Joseph Cartron Très Vieille Fine de Bourgogne. The art and the ancestral knowledge of the Joseph Cartron Company at all stages of production of the aged eau-de-vie, results in an alchemy of three inseparable know-hows: that of the wine-grower, the distiller and the Joseph Cartron Company..

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

After clarifying, the wines rich in fine lees are stocked away from air and light in closed and ullaged barrels: thus they can neither oxidize nor mature. The three distillers, we have been working with for dozens of years, then proceed to the distillation in a traditional copper pot-still, of Burgundian type. The itinerant distillers are men of experience who work by ear, eye and feel (as they say themselves). This know-how is transmitted from father to son. The distillers carefully separate the first and the last runnings from the heart of the distillation, which is kept exclusively. Each eau-de-vie produced, with an alcohol volume of about 50%, reflects the talent of the distiller and the quality of the terroir. The result is a production of different eaux-de-vie with characteristics covering a range of exceptional tastes. Full of promise they are stored separately in different oak casks. Then begins the long period of wood-maturing and -ageing that lasts 6 to 10 years, and requires a very diligent follow-up. This is where the ancestral know-how and art of the Joseph Cartron Company comes into its own especially during the delicate stage of blending these individual eaux-de-vie which have by now attained perfect maturity.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: a pale yellow robe with light oak nuances.

To the nose: vegetable, spicy, white pepper, cinnamon and vanilla notes developed by the wood. Aromas of old vine shoots and of wine lees. The nose is lavish, fine. The product is balanced, pure, fresh with no burning alcohol aroma.

In the mouth: the first wave is ample, racy, with a round, oily, fruity flavoured texture. The finish brings out its noblesse and elegance. Very good length in the mouth of 25 on the caudalie scale.

Serve as a digestif at room temperature

Alcohol content: 43%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature



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NUITS-SAINT-GEORGES