

# LIQUEUR DE PISANG JOSEPH CARTRON



Pisang means 'banana' in Indonesian. Joseph Cartron's Pisang Liqueur is obtained from a secret blending of Indonesian green banana infusion and green banana aroma. The Indonesian variety with its very white flesh is famous for its rich and incomparable taste. Joseph Cartron's recipe together with precise maceration time perfectly captures all the fruit exotism and taste in this unctuous liqueur, top of the list for its exceptional remanence and fantastic emerald-green colour.

## JOSEPH CARTRON'S TIP-TOP KNOW-HOW

Maceration lasts until the mixture is perfect. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit which will be reinforced thanks to green banana aroma. The liqueur is then perfectly well-balanced and reveals all its amplitude. Joseph Cartron's know-how can then boost innovation so that this liqueur comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: emerald-green robe.

To the nose: pleasant and open. Aromatic softness with an invading fruitiness. Great purity of the fruit.

In the mouth: the first wave is fresh. The fruit comes out immediately. Texture is round with a nice fruity oiliness. Dominant sweetness with quite a soft finale.

Essential in the making of numerous cocktails

Alcohol content: 21%

Size: 70cl and 3cl miniature

Store away from light and heat



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