

LIQUEUR DE GINGEMBRE JOSEPH CARTRON (Ginger)



The reputation of Ginger is high. In the XVIIIth century, it was so famous that Madame du Barry offered it to each of her lovers. It's a bet they appreciated its famous special taste! Today, we use the ginger roots of great quality from Thailand and Brazil: they give Joseph Cartron's Ginger Liqueur all its power and length in mouth as well as all the flavour both spicy and ample of this exotic root.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The ginger roots are cut into fine slices so as to favour perfect penetration of the alcohol. Maceration is carried out at room temperature and lasts 4 weeks until the mixture is perfect. The resulting infusion is then carefully distilled. The slow incorporation of crystallized sugar, at this stage of the process, naturally lowers the alcohol content and develops the complex Ginger flavour. 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 the most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: translucid, crystal-clear and brilliant robe.

To the nose: ample hints of spices and white pepper. Fresh wet straw and root notes.

In the mouth: the aromatic palette is astonishing. Notes of wet earth. Spicy and peppery flavours in retro-olfaction.

Essential in the making of numerous cocktails

Adds a gourmet touch to cooking

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES