

LIQUEUR DE MARASQUIN JOSEPH CARTRON



The name given to Joseph Cartron's Maraschino Liqueur comes from the name 'Marasche' given to small bitter cherries grown in Croatia. The added Kirsch brings its structure to this liqueur. This processing secret contributes to develop all the fruit flavour in order to make this liqueur an exceptional product. Perfectly balanced, slightly sugary with a very pronounced taste of cherry stone, it is a choice product essential in the making of delicious cocktails and desserts.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

All the delicate and precise art of blending expresses itself in the production of this liqueur: the different ingredients are assembled in perfect proportions – a very well-kept secret... The mixture is delicately stirred then filtered before being bottled with great care. All the process is carried out in respect of the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: transparent and crystal-clear colour of a beautiful brilliance. The viscosity is dense.

To the nose: the nose is very ample with aromas of bitter almonds and stones. A feeling of fresh mint as well as notes of candied cherries finish the nose.

In the mouth: the mouth is built on a good balance between sugar and fruit. Feeling of jam.

Essential in the making of numerous cocktails

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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