

# LIQUEUR DE KIWI JOSEPH CARTRON



The first Kiwis to arrive in Europe came from China in the sixties. But these fruits really seduced Europeans since the eighties. Their taste both sweet and sour, as well as their beautiful green coloured flesh, are perfectly reproduced in Joseph Cartron's Kiwi Liqueur. Softness and roundness will astonishingly help to concoct delicious cocktails.

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

All the delicate and precise art of blending is fully expressed in the making of this liqueur: the various ingredients are mixed in perfect proportions – a secret jealously kept. The mixture is delicately stirred then filtered before bottling with great care. Joseph Cartron's know-how comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: emerald-green robe with hints of yellow. Yellowy rim.

To the nose: the nose is fresh and sweetish. The sweetness is aromatic with fine vegetal notes, hints of green tea and fern.

In the mouth: the mouth is round and soft. Sugary with a good finale on the fruit.

Essential in the making of numerous cocktails

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

