

LIQUEUR DE FRUIT DE LA PASSION JOSEPH CARTRON



In Brazil and the West Indies Passionfruit is appreciated for its medicinal qualities, but we prefer their flavour qualities. Very dull to look at but beautifully coloured inside, the fruits used in the composition of Joseph Cartron's Passionfruit Liqueur are very carefully selected. Their quality beautifully restitutes the power of the perfume as well as the sweet and sour flavour of the Passionfruit. Pleasantly pulpy, the liqueur is not filtered so as to bring out all the rich substance of the fruit.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The concentrated fruit juice is mixed with pure alcohol in strict proportions. The selected alcohol is neutral so as to avoid all undesirable parasite tastes: thus, all the richness of the fruit taste will be able to develop. Crystallized sugar is then added. It dissolves slowly which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then perfectly balanced and really oozes with Passionfruit flavour. The liqueur is not filtered so as to safeguard all the aromatic richness of the fruit. Pulp deposits in the bottle: it is necessary to shake it before use. Joseph Cartron's know-how comes into top position to concoct the most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: yellow opaque robe of a good brilliance. Regular viscosity.
To the nose: the aromatic palette is noble on a crunchy, pure and fresh fruit. Feeling of the flavour of fresh fruit juice.
In the mouth: the mouth is unctuous with a feeling of fruit purée. Discreet sugarness with a very fruity finale. The finale in mouth is a feeling of noble bitterness.

Essential in the making of numerous cocktails

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Shake before use

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat

