

LIQUEUR DE POIRE WILLIAMS JOSEPH CARTRON



The Joseph Cartron Poire Williams Liqueur requires many a know-how: that of the processing of Poire Williams eau-de-vie of course, but also the very precise art of blending. Originating from the best terroirs, the pears used by Joseph Cartron are those of the first pick usually put aside for table use added to those of the pick reserved for processing. The little sugar added to our liqueur will then enhance all the freshness of the fresh fruit and will allow amateurs of Poire Williams to savour this delicacy with a moderate alcohol content and to appreciate all its richness and its aroma in a cocktail.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The processing of the Poire Williams eau-de-vie, basis of our liqueur, starts by the fermentation of the fruits in vats during several weeks. The itinerant distillers with whom we work since generations then proceed to the distillation which is carried out in a traditional copper pot-still, of Burgundian type. The eaux-de-vie are then poured into glass demijohns protected by wicker baskets, after which begins the period of ageing (2 to 5 years) in our non-isolated attic. They will lose the aggressivity of their youth and reveal all their aromatic strength. The Poire Williams eau-de-vie is then blended with the other ingredients, of which sugar and water, according to a recipe – jealously kept secret since several generations.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: crystal-clear robe. Viscosity is dense on the sides of the glass.

To the nose: the nose is pure with a feeling of pear purée of good stock and good maturity.

In the mouth: the first wave is round, velvety and silky. The flavour in mouth confirms the nose. Sweetness is at the back. Great purity of the fruit with no heaviness.

Essential in the making of numerous cocktails

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

