

KNOW-HOW

CREATING TASTE: TRADITIONAL EAUX-DE-VIE, MARCS AND FINES

For its Eaux-de-Vie, the Joseph Cartron Company has been working for dozens of years with the same families of itinerant distillers. They distill the Poire Williams, the Marc and the Fine in Burgundian copper pot-stills.

Then, the Eau-de-Vie de Poire Williams is stocked in demijohns protected by wicker baskets. It ages according to ancestral methods in the attic of the Company open to all winds; it allows the Eaux-de-Vie to benefit from the thermal shocks during the different seasons and over the years. For the Marc and the Fine de Bourgogne, ageing is carried out in oak casks in the cellars.

Then blending is carried out by the Company's 3 tasters according to their palate, a delicate and very meticulous task.

Finally, all the products, Crèmes, Liqueurs and Eaux-de-Vie, are tasted at each stage of production because the Company pays great attention to the excellence and the regularity of the product over the years.

"Let nature do its work and let time best express the savour of the fruit", this is the spirit of the Joseph Cartron Company.

THE CREATION LABORATORY

The development of tomorrow's savours by the invention of new blends, following the international mixology trends, this is the achievement of the Joseph Cartron Company, thanks to a strong Company culture, a very rich human inheritance and a strong will to transmit which requires a high level of accuracy and quality.

The large range of colours and savours supplied by the Company, with its 50 "Crèmes et Liqueurs Créatives", its "Eaux-de-Vie et Apéritifs de Tradition", inspire the most famous bar mixologists to create novelty cocktails as also many famous Chefs to create unusual savours.

Thus Joseph Cartron has become, in over 45 countries, a reference brand for cocktail bars, wine merchants and restaurants looking for know-how and novelty.