

EAU-DE-VIE DE POIRE WILLIAMS DES MONTS DE LA CÔTE D'OR JOSEPH CARTRON



With an exceptional aromatic finesse and an everlasting length in the mouth, the Joseph Cartron Eau-de-Vie de Poire Williams des Monts de la Côte d'Or, is reserved for connoisseurs and pear lovers. Grown in the heart of the best Burgundy terroir in the vineyards of the Hautes Côtes de Beaune in the village of Orches, the orchard where our Williams Pears are grown is bought in its entirety. The unequalled quality of this eau-de-vie is guaranteed by the use of the best fruits, those of the first pick put aside for table use added to those of the second pick put aside for transformation. Cultivation in full wind on non-irrigated slopes ensures a strong concentration in sugar and a specific taste. At all the stages of production of this eau-de-vie, Joseph Cartron follows ancestral tradition, an alchemy of three inseparable know-hows: that of the wine-grower, the distiller and the Joseph Cartron Company.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The fruits are picked, brought to maturity, crushed and put to ferment. Fermentation, a delicate step, takes place in vats and lasts several weeks. The two itinerant distillers with whom we work since dozens of years then proceed to the distillation which is carried out in a traditional copper pot-still, of Burgundian type. The distillers are men of experience who work by ear, eye and feel (as they say themselves). This know-how is transmitted from father to son. The distillers carefully separate the first and the last runnings from the heart of the distillation, which is kept exclusively, with an alcohol volume of about 50%. The eaux-de-vie are then poured into glass demijohns protected by wicker baskets and stored away from the light. Then begins the long period of ageing in an attic (2 to 5 years) under the tiles of the roof and open to all winds. This traditional method allows the eaux-de-vie to make the most of the thermal shocks: 0°C in winter to 40°C in summer. They will lose all the aggressivity of their youth and reveal all their aromatic strength. The different batches are then tasted separately. The younger eaux-de-vie will bring the fruit perfume whilst the older will bring a beautiful long length in the mouth. The singularity of the eau-de-vie of each distiller contributes to the exceptional richness of taste. Finally, blending carried out with exceptional care by the Joseph Cartron Company and only by tasting, without any reduction, results in an unequalled eau-de-vie.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the eau-de-vie is transparent and crystal-clear. The rivulets are persistent and tight on the sides of the glass. Beautiful limpidity and remarkable brilliance.

To the nose: the first wave is of marked and dense aromatic intensity. The climate and the terroir bring freshness, concentration and an exceptional aromatic finesse. The quality of the pear is present. The second wave brings an elegant fruity freshness underlined by the purity of the fruit.

In the mouth the entry is racy. The texture is oily, silky and suave, built on the finesse and elegance of the product. The mouth does not burn. All the magic of the terroir underlies an everlasting length in the mouth of over 25 on the caudalie scale.

To be served as a digestif at a temperature of 6°C (that of the fridge)

Alcohol content: 49%

Size: 70cl

Store at room temperature



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