

MARC DE BOURGOGNE HORS D'ÂGE JOSEPH CARTRON

10 ANS D'ÂGE - A.O.C.



The extraordinary quality of Joseph Cartron's Very Old Marc de Bourgogne is due, amongst others, to the exclusive choice of red wine pomace from Appellations Contrôlées areas selected from the most famous: Chambolle-Musigny, Gevrey-Chambertin, Vosne-Romanée, Aloxe-Corton, Volnay or even Pommard, just to mention a few... A unique selection of red wine pomace of the Pinot Noir variety together with very meticulous distillation, regular ageing and careful blending gives our Marc de Bourgogne all its richness, its complexity and specific characteristics. The art and the ancestral know-how of the Joseph Cartron Company at all stages of production of the old age eau-de-vie, results in 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

Joseph Cartron uses the vegetal matter from the black grapes stemmed during the harvest and softly pressed after fermentation. The pomace is kept in air-free vats away from air and light for about two months. This process ensures homogenization of the raw material and regular ageing of the eau-de-vie, token of great quality and powerful length in the mouth. The three itinerant distillers we have been working with for dozens of years, then proceed to the distillation in a traditional copper pot-still, of Burgundian type. The itinerant 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. Each eau-de-vie (with an alcohol volume of about 50%) reflects the talent of the distiller and also the quality of the terroir. The different eaux-de-vie produced have varied characteristics and cover a range of exceptional tastes. Full of promise they are stored separately in different oak casks. Then begins the long period of wood-maturing and -ageing that lasts at least 10 years, and requires very diligent follow-up. This is where the ancestral know-how and art of the Joseph Cartron Company comes into its own especially during the delicate stage of blending these individual eaux-de-vie which have by now attained perfect maturity.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden yellow robe of a very fine brilliance. The legs are strong on the sides of the glass.

To the nose: notes of squashed pomace, wet hay. The fruit is still present with hints of grape skins: one can bite into the fruit.

In the mouth: the first wave is generous and warm yet full of finesse and fruity flavour. The whole has a good balance. The texture in the mouth is fresh despite the maturing in oak vats. Length in the mouth is of 20-25 on the caudalie scale.

Ideal digestif to be served at room temperature

Alcohol content: 45%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature



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NUITS-SAINT-GEORGES