

CARTRON N°7



Over sixty years ago, Armand Cartron, Manager of the Joseph Cartron House, decided to create an apéritif for the family meals he so appreciated. As a real epicurean, he favoured the local terroir for the choice of the ingredients and above all the **Burgundy red fruits**. The bitter Montmorency cherry, the Black Chalonnaise cherry, the Lloyd George raspberry and the Noir de Bourgogne blackcurrant are all incorporated in the preparation and are part of the **15 ingredients** this apéritif contains. Well-known for his nose and his palate, it is as a real artist that Armand Cartron elaborated his ideal recipe. He composed, researched and invented in order to achieve perfect harmony. At the end of his quest, the seventh trial was the best and was finally adopted, and will give its name to this new and unique apéritif that allies **subtlety, character and balance**. The recipe, still jealously kept secret, adopts just the right proportion of each ingredient. Cartron N°7 remains to today a really savourous family curiosity.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are filled up to 2/3 of their volume then topped with pure alcohol. Maceration is carried out at room temperature, and lasts 4 to 5 weeks until the colour and aromas of the fruits are perfectly transferred to the alcohol. The infusions obtained are then racked, carefully filtered and finally blended. The other ingredients are then added and bring finesse and complexity to the apéritif. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruits. The apéritif is now ideally saturated and expresses itself fully. These traditional processes are carried out according to a recipe whose secrets are jealously kept and are the revelation of the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the robe is brilliant, of a beautiful ruby-coloured tint with a bluey rim.

To the nose: the nose is fine, expressive and very elegant. The range of perfumes goes from the cherry stone to the fruity freshness of the raspberry.

In the mouth: the first wave is supple with a tender and mellow feeling. The mouth is powerful, balanced and expresses the crunchiness of the fruit. The raspberry appears in retro-olfaction.

To be served as an apéritif on ice, at a temperature of 6°C (that of the fridge)

The result can be astonishing when used in certain cocktails

Alcohol content: 20%

Size: 70cl or 3cl miniature

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

Store away from light and heat

