

# LIQUEUR DE PEPPERMINT VERT JOSEPH CARTRON



Made from Chinese peppery mint and icy mint, the mint essential oil used in the processing of Joseph Cartron's Green Peppermint Liqueur is entirely natural with a great aromatic strength. The ancestral know-how of Joseph Cartron fully expresses itself when comes the moment of blending the different ingredients of this liqueur of a beautiful emerald-green colour, furiously fresh, pleasantly peppery and very long in the mouth.

## JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The recipe elaborated by Joseph Cartron is unique. The essential oil of mint is mixed with alcohol in due proportions - a well-kept secret. Then the slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the aromatic plant. The liqueur is then perfectly well-balanced and reveals all its amplitude. It is then coloured in deep green. These traditional processes are carried out according to a recipe - jealously kept secret, which optimizes the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: beautiful emerald-green robe. Quite fluid after swirling with strong viscosity.

To the nose: the nose is fresh, mentholated and quite airy.

In the mouth: the first wave gives a feeling of fresh mint. Harmony is excellent. Sugarness remains discreet at the end in mouth. Fresh and mentholated hints in retro-olfaction.

Delicious on the rocks

Essential in the making of numerous cocktails

Alcohol content: 21%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store away from light and heat

