

GUIGNOLET JOSEPH CARTRON



Selection of the cherries and their blending, here is all the secret of Joseph Cartron Guignolet's freshness and vivacity. The fruits are grown locally, less than 25kms from Nuits-Saint-Georges. The same producers have from generation to generation been supplying Joseph Cartron with two varieties of carefully selected cherries: the black cherry of the Chalonaise variety and the bitter cherry of the Montmorency variety. Used in equal proportions, the first brings mellowness to the drink whilst the second brings all its energy and freshness of fresh fruit.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats, separate for the black cherries and the bitter cherries, are filled up to 2/3 of their volume then topped up with pure alcohol. Maceration is carried out at room temperature, and lasts 4 to 5 weeks until the colour and aromas of the cherries are perfectly transferred to the alcohol. The infusions obtained are then racked, carefully filtered and finally blended. The slow incorporation of a small quantity of crystallized sugar naturally lowers the alcohol content and develops the flavour of the cherries. These traditional processes are carried out according to recipes 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: slightly amber robe. Beautiful brilliance with a slightly brick-coloured rim. Quite fluid. The effect of capillarity is quite pronounced.

To the nose: aromatic, underlined by the fresh stone.

In the mouth: the first wave is mellow. The purity of the fruit dominates without any aggressivity. Very nice vivacity at the end giving a feeling of freshness. The finish is greedy: a feeling of biting into the flesh of fresh fruit without it being heavy or pasty.

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

Alcohol content: 16%

Size: 70cl or 3cl miniature

To be stored at room temperature



1882

NUITS-SAINT-GEORGES