

# RATAFIA DE BOURGOGNE JOSEPH CARTRON



The word Ratafia appears around 1675 and corresponds to all beverages drunk when signing a treaty or a contract. Its method of production has been put to paper many a time, in particular the book of Demachy entitled 'The Art of the Distiller-Liquorist' published in 1775. At the time, Burgundy Ratafia was already made from a mixture of grape must, harvested in its geographic Appellation area, which undergoes a mutage with a Burgundy Brandy. Joseph Cartron has chosen the Burgundy Chardonnay for the must, choice finalized after several tests and much research. Indeed this vine-plant, characteristic of Burgundy white wines, allied with a subtle Fine de Bourgogne (Burgundy Brandy) and with a slightly woody note due to ageing in old casks, gives all its specificity to Joseph Cartron's Burgundy Ratafia, and allows it to develop a strong aromatic character together with a pleasant unctuousness.

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

Joseph Cartron's Burgundy Ratafia is the result of adding Fine de Bourgogne (Burgundy Brandy) to Burgundy Appellation Chardonnay must carefully selected by us. This operation called mutage consists in blocking the grape juice fermentation that has just started by adding an ad hoc proportion of Fine de Bourgogne (Burgundy Brandy). All the sugary and aromatic power of the Burgundy Chardonnay is kept. The mixture thus obtained is put to ageing in hundreds of years' old tuns, which, due to the old age of the oak, brings a well-balanced fruity typicity to our Burgundy Ratafia. Maturing lasts 18 to 24 months and, during all this time, the mixture will gently breathe through the wood to turn into a round and mellow apéritif. Maturing time is determined only by tasting and this is yet another of the know-how secrets of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

**To the eye:** golden yellow robe with a luminous rim. Very beautiful brilliance and limpidity. The legs are strong.

**To the nose:** the nose is discreet with a feeling of very mature grapes. Finesse and aromatic softness.

**In the mouth:** the texture in the mouth is round, suave and oily. The mouth confirms the nose with a feeling of crushing ripe grapes. The whole is based on elegance and finesse. The sugary side remains behind scenes. No heaviness in the mouth. The length in the mouth is remarkable.

To be served as an apéritif at a temperature of 6°C (that of the fridge)  
Ideal to accompany a Foie Gras or a dessert made with, for example, pineapple, pain d'épices, caramel or chocolate

Alcohol content: 18%

Size: 75cl or 3cl miniature

To be stored at room temperature



1882

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