

# LIQUEUR DE CACAO BRUN JOSEPH CARTRON



Joseph Cartron has chosen to select the Cocoa beans in the Ivory Coast. This country, the world's leading producer, is renowned for the quality of its production still in the hands of small traditional family farms. In order to reconstitute all the body and greediness of King Chocolate, the fruit quality is as important as the maceration and distillation know-how: the best Ivory coast beans, slightly roasted and crushed, are carefully processed in our pot-still which liberates all the aroma and flavour of the Cocoa. The addition of Cognac brings mellowness and structure to Joseph Cartron's Brown Cacao Liqueur.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The beans and the pure alcohol are poured into the pot-still, then heated until the mixture boils lightly. This step is essential for the alcohol to penetrate right to the core of the beans and absorb all their flavour. After a day's maceration, the infusion - which has had time to take on the warm colour, the rich perfume and the flavour of the Cocoa - is clarified. In order to obtain perfect penetration of the alcohol in the beans, they are topped again with pure alcohol, re-heated and left to macerate for a full day. The lid and the swan neck are then placed on the pot-still and the mixture is re-heated. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still and recharges with more flavours. This phenomena recurs until the top sides of the still become hot. The alcohol full of the aromas of the Cocoa is called spirit of Cacao. It evaporates through the swan neck and condensates in the serpentine. The infusions and the spirit are then blended. Slow incorporation of crystallized sugar to the spirit naturally lowers the alcohol content and develops all the flavour of the Cocoa, whilst the addition of Cognac puts the final touch to the Liqueur bringing unctuousness and a strong body.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: mahogany-colour robe with an old-gold rim. The sides of the glass reflect these old-gold tints. The legs are strong, tight and intense.

To the nose: open, pleasant. Notes of torrefaction with cake flavours. Hints of vanilla and gingerbread.

In the mouth: the first wave is sirupy, unctuous and ample with hints of fresh butter. The body is well-balanced. The texture sticks to the palate. The finale remains greedy, rich and suave.

Essential in the making of numerous cocktails

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

