

EAU-DE-VIE DE POIRE WILLIAMS JOSEPH CARTRON



Fruity, round, light, of a delightful finesse, Joseph Cartron's Eau-de-Vie de Poire Williams is produced from pears grown in the best Burgundy terroirs of the Hautes Côtes de Beaune and the Monts du Lyonnais (near Lyons). The orchards, where the pears are grown, are bought in their entirety. The unequalled quality of this eau-de-vie is guaranteed by the use of the best fruits, those of the first pick put aside for table use added to those of the second pick put aside for transformation. Cultivation in full wind on non-irrigated slopes ensures a strong concentration of perfume and a delicious flavour of times gone by. At all the stages of production of this eau-de-vie, Joseph Cartron follows ancestral tradition, an alchemy of three inseparable know-hows: that of the fruit-grower, the distiller and the Joseph Cartron Company.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The fruits are picked, brought to maturity, crushed and put to ferment at the fruit farm. Fermentation, a delicate step, takes place in vats and lasts several weeks. The two itinerant distillers with whom we work since dozens of years then proceed to the distillation which is carried out in a traditional copper pot-still, of Burgundian type. The distillers are men of experience who work by ear, eye and feel (as they say themselves). This know-how is transmitted from father to son. The distillers carefully separate the first and the last runnings from the core of the distillation, which is kept exclusively, with an alcohol volume of about 50%. The eaux-de-vie are then poured into glass demijohns protected by wicker baskets and stored away from the light. Then begins the long period of ageing in an attic (2 to 5 years) under the tiles of the roof and open to all winds. This traditional method allows the eaux-de-vie to benefit from the thermal shocks: 0°C in winter to 40°C in summer. They will lose all the aggressivity of their youth and reveal all their aromatic strength. The different batches are then tasted separately. The younger eaux-de-vie will bring the fruit perfume whilst the older will bring a beautiful long length in the mouth. The singularity of the eau-de-vie of each distiller contributes to the exceptional richness of taste. Finally, blending carried out with exceptional care by the Joseph Cartron Company and only by tasting, results in an unequalled eau-de-vie, particularly concentrated in fruit.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the eau-de-vie is transparent and crystal-clear. The rivulets are persistent and tight on the sides of the glass. Beautiful limpidity and remarkable brilliance.

To the nose: the first wave is rich in ripe fruit with a discreet aromatic freshness. The second wave, after swirling, brings out and intensifies the aromas. Good ripe fruit of a delightful finesse with no heaviness or fault.

In the mouth the texture is round, oily, silky and in good harmony with the fruit. No fault, a lot of charm. Remarkable length in mouth of 15 to 20 on the caudalie scale with the fruit very present.

To be served as a digestif at a temperature of 6°C (that of the fridge)
Essential in the making of numerous cocktails

Alcohol content: 43%
Size: 100cl, 70cl, and 3cl miniature
Store at room temperature



1882

NUITS-SAINT-GEORGES