

# LIQUEUR DE CHERRY BRANDY JOSEPH CARTRON



Cherry selection and their blending, here lies all the secret of the fruity aroma of Joseph Cartron's Cherry Brandy Liqueur. The fruits are grown locally, less than 25kms from Nuits-Saint-Georges where Joseph Cartron has carefully selected two varieties. The proportions of the chosen fruits are well-balanced between the bitter Montmorency cherry and the Chalonaise black cherry varieties. Cognac and Kirsch are added in very specific quantities and it is the blend of all these noble ingredients which results in a fine, harmonious and ample liqueur.

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

The vats are loaded with fruit up to 2/3 of their volume, and then topped up with pure alcohol. Maceration, separate for the black cherries and the bitter cherries, is carried out at room temperature and lasts 4 to 5 weeks for a perfect result. The resulting infusions are then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit. Cognac and Kirsch are added at this moment of the process: the liqueur is then perfectly well-balanced and reveals all its amplitude. This process is the result of a 'tailor-made' 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:** copper cherry-red robe. The legs are quite strong with a good visual fluidity.

**To the nose:** notes of cherry stones macerated in eau-de-vie. Open, pleasant and ample nose.

**In the mouth:** the first wave is fruity on a macerated stone. Plenty of finesse in mouth without any sugary feeling. Texture with a lot of sap. The fruit dominates the richness.

Essential in the making of numerous cocktails

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat

