

LIQUEUR DE GRENADE JOSEPH CARTRON (Pomegranate)



2009
96/100



Pomegranates have been cultivated since over 5000 years in Iran and the North of India. It is even said they were harvested in the hanging gardens of Babylon. They were introduced in Andalusia in the VIIIth century. Symbol of fertility and prosperity, the fruits that constitute the juices used in Joseph Cartron's Pomegranate Liqueur are very carefully selected. Their quality perfectly restitutes the flavour of Pomegranate, both sweet and sour with hints of red berries.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The concentrated fruit juice is mixed with pure alcohol in strict proportions. The selected alcohol is neutral so as to avoid all undesirable parasite tastes: thus, all the richness of the fruit taste will develop. Crystallized sugar is then added. It dissolves slowly which naturally lowers the alcohol content and develops the fruit flavour. The liqueur is then perfectly balanced and really oozes with Pomegranate flavour. Joseph Cartron's know-how comes into top position to concoct the most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale ruby-red robe, beautiful brilliance and transparency. The legs are strong.

To the nose: the nose is pure, full of sunshine, with a great aromatic finesse. The nose is determinant at the aroma level.

In the mouth: mellow mouth with sour fruity notes. Sugariness is discreet, upheld by the freshness of the fruit. Beautiful fruity finale with a very good persistence.

Essential in the making of numerous cocktails
Adds a gourmet touch to cooking

Alcohol content: 18%
Size: 70cl, 50cl and 3cl miniature
Store away from light and heat

