

LIQUEUR DE BANANE JOSEPH CARTRON



Bananas would have been cultivated for the first time in New Guinea over 1000 years ago. The varieties eaten nowadays have been perfected over centuries. Only Bananas coming from Ecuador are the best and are used to elaborate Joseph Cartron's Banana Liqueur. This variety of an intense yellow colour and very arched, is well-known for the quality of its flesh and its very rich and unique taste. The maceration period perfectly restitutes all the exotism and flavour of the fruit in this unctuous liqueur with an exceptional persistence in mouth.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

Maceration of the banana pulp in alcohol lasts until the mix is perfect. The infusion obtained is then racked and filtered with great care. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the fruit flavour. The liqueur is then perfectly balanced and reveals all its amplitude. All this process developed on an artisanal basis has enabled Joseph Cartron to find the perfect proportion of sugar which will develop the maximum fruit taste. Joseph Cartron's know-how can then step in to boost innovation with this liqueur in top position for concocting most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale yellow robe with shiny reflections.

To the nose: pleasant and open. Aromatic softness with an invading fruitiness. Great purity of the fruit.

In the mouth: the first wave is fresh. The fruit appears immediately. The texture is round with a nice fruity oiliness. Dominating sweetness with a rather soft finale.

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

