

EAU-DE-VIE DE MIRABELLE JOSEPH CARTRON



Our Cherry-plums are harvested in Lorraine (in the East of France), the favourite land of this deliciously golden small plum. Between mid-august and mid-september, our producers pick the fruit brimming with sunshine by slightly shaking the trees. These plums, full of sugar, are then selected on a sorting belt in order to keep only the very best. A round and authentic brandy, Joseph Cartron's Eau-de-vie de Mirabelle requires 11 kg of fruit to produce a liter.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The plums, placed in specially designed vats, ferment very quickly. As from the first days of this process, which usually lasts 6 weeks, the temperature is controlled to avoid it rising too high. The vats are regularly stirred to obtain a homogeneous fermentation. Then comes the great moment: distillation. The core of the product is carefully isolated and gives all its character to this beautiful brandy. Ageing over several years is necessary. After a certain lapse of time (decided upon by the distiller), the secular know-how of the Joseph Cartron Company expresses itself at the time of blending the different batches of various ages which is carried out only by tasting.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: transparent robe, limpid and very bright. Strong viscosity on the sides of the glass.

To the nose: the fruitiness, after a good maturity, feels ripe with compote nuances. Distinguished and powerful to the nose.

In the mouth: the first wave is ample and warm. The texture is round and oily. Very nice length in the mouth of 15 to 20 on the caudalie scale.

To be served at 6°C (that of the fridge)

Alcohol content: 45%

Size: 150cl, 70cl and 3cl miniature

Store at room temperature

