

CRÈME DE MÛRE DES RONCIERES JOSEPH CARTRON



Last red berry of the summer, the wild blackberries are waited for and are harvested when fully ripe which guarantees the authentic taste of this fruit Liqueur. Joseph Cartron insists on using only wild blackberries that, contrary to the insipid cultivated varieties, are the only ones with real aromatic power. The selected fruits give Joseph Cartron's Crème de Mûre des Roncières (Wild Blackberry Liqueur) the soft acidulous flavour particular to the wild blackberries harvested along the country paths of our childhood.

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 is carried out at room temperature and lasts 4 to 5 weeks until the colour and aromas of the blackberries are perfectly transferred to the alcohol. The infusion obtained is then decanted and carefully filtered. Crystallized sugar is slowly mixed in which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: ruby coloured robe with a slightly blue young rim. Dense legs.

To the nose: fresh with a strong aromatic power. Good perception of the fruit with no hint of development. Beautiful soft notes.

In the mouth: the first wave is pure and syrupy. The texture is balanced. Strong aroma and good persistence, the fruit is very dense. The retro-olfaction confirms the nose. The finish is spicy with sweet spice notes.

Delicious straight on ice

Essential in the making of numerous cocktails

Royal Blackberry: 1/5 Joseph Cartron Crème de Mûre des Roncières + 4/5 Crémant de Bourgogne

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

Size: 100cl, 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



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