

# GUIGNOLET KIRSCH JOSEPH CARTRON



Created from little cherries, the 'guignes' (sweet cherries), the Benedictine nuns in the Anjou district were the first to produce the Guignolet during the first half of the 17th century. The recipe will then pass to Burgundy as from the 19th century. Today, it is the subtle balance between mellowness and freshness that characterizes Joseph Cartron's Guignolet Kirsch. Two varieties carefully selected enter into its composition: the black Burlat cherry and the bitter Montmorency cherry. Used in equal proportions, the first brings roundness to the drink whilst the second brings the freshness of fresh fruit. The addition of Kirsch gives depth and length in the mouth to this aperitif.

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

The vats, separate for the black cherries and the bitter cherries, are filled up to 2/3 of their volume 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 cherries are perfectly transferred to the alcohol. The infusions obtained are then racked, carefully filtered and finally blended. The slow incorporation of a small quantity of crystallized sugar naturally lowers the alcohol content and develops the flavour of the cherries. Finally, the addition of Kirsch puts the perfect finishing touch to the mixture. These traditional processes are carried out according to recipes whose secrets are jealously kept and are the revelation of the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

**To the eye:** orangy-brick robe. The viscosity is discreet on the sides of the glass. Fluidity and a beautiful brilliance.

**To the nose:** open and pleasant. Feeling of cherry stone with notes of almond paste.

**In the mouth:** the mouth is full, oily and round. Nice balance between freshness and mellowness. A few notes of cherry Clafoutis with stones. Brioche flavour at the end. Good length in the mouth: between 10 to 15 on the caudalie scale.

To be served as an apéritif on ice, at a temperature of 6°C (that of the fridge)

Alcohol content: 15%

Size: 100cl

To be stored at room temperature



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