

LIQUEUR D'ABRICOT BRANDY JOSEPH CARTRON



WINE ENTHUSIAST
MAGAZINE

2009
90/95



Introduced in France in the fifteenth century, the apricot was only really adopted three centuries later.

The fleshy fruits from the Mont du Lyonnais (near Lyons) are harvested very ripe once the summer sunshine has guaranteed their sugar content and beautiful orangy-red colour. The Joseph Cartron Company is very attached to this soft stone variety. Not only does it promise a spectacular aromatic power when in contact with the alcohol, but it also provides this liqueur with its light and subtle taste of almond. Finally, the added Cognac gives this Joseph Cartron Apricot Brandy Liqueur all its structure and delicately woody flavour. This secret process contributes to the amplification of all the fruit's flavour resulting in an exceptional product.

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 7 to 8 weeks to obtain a perfect result. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit, whilst the added Cognac gives all its length in mouth and woody note to the liqueur. It is then perfectly balanced and reveals all its amplitude. These traditional processes are carried out according to a recipe - jealously kept secret - which optimizes the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: old-gold robe with orangy hues. The legs are uniform on the edges of the glass. Limpidity and brilliance.

To the nose: the nose is pure fruit with a good maturity. Nice hints of the apricot stones and touches of bark brought by the Cognac. Hints of crystallized fruits. Powerful yet discreet.

In the mouth: flavour in the mouth confirms the nose with a fruity finesse. Slightly sugary. The fruit marries perfectly with the Cognac, resulting in a good balance. No final heaviness.

Delicious straight on the rocks
Essential in the making of numerous cocktails
Adds a gourmet touch to cooking and desserts

Alcohol content: 25%
Size: 70cl, 50cl and 3cl miniature
Store away from light and heat



1882

NUITS-SAINT-GEORGES