

PARFAIT AMOUR JOSEPH CARTRON



In his Rational Treaty on distillation dated 1769, Déjean boasts about the merits of the use of citron in Parfait Amour and declares: 'those who discover somewhat the nature of citron, will agree it is not possible to find another more perfumed fruit'. Well-known in the XVIIIth century, this liqueur already enchanted the papilla by its vivacious and sour flavour. Previous to the cultivation of lemon, the citron, grown on the shores of the Mediterranean - where it is the most juicy and the most aromatic -, is famed for the pleasant perfume of its peel. Joseph Cartron's Parfait Amour is ideal in the making of fresh and light cocktails, bringing notes of citrus fruits and liquorice as well as a very beautiful purple colour.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

All the delicate and precise art of blending expresses itself in the production of this liqueur: the different ingredients are assembled in perfect proportions – a very well-kept secret... The mixture is delicately stirred then filtered before being bottled with great care. All the process is carried out in respect of the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: beautiful purple robe with a bluey rim.

To the nose: the nose is open with a certain softness. Notes of liquorice and bitter peel.

In the mouth: the first wave is hot with a quite sirupy texture. The feeling of bitter peel at the end reinforces the persistence in mouth.

Delicious as a cocktail

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES