

# LIQUEUR DE MELON JOSEPH CARTRON



The melons we use come from the famous terroir of Cavaillon and its region. Harvested late in season when they are brimming with sunshine and very ripe, we only select the heaviest fruits - those with the highest sugar content. Slow maceration will free all the unctuous flavour of the fruit, its freshness synonym of summer as well as its beautiful orangy colour. Thanks to the quality of our unique recipe, Joseph Cartron's Melon Liqueur is definitely a really exceptional liqueur.

## 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. Only the flesh of the fruits are kept, the pips and skin are carefully removed so as to avoid any undesirable vegetal taste. Maceration is carried out at room temperature and lasts 10 to 12 weeks until the mixture is perfect. This is the minimum necessary time for the alcohol to be saturated with all the melon flavour. The resulting infusion is then racked and carefully filtered. Slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the fruit flavour. The liqueur is then perfectly well-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: pale gold yellow robe of a beautiful brilliance and limpidity. Fluidity after swirling the glass.

To the nose: the nose is intense with an aromatic freshness and great purity of the fruit. Good definition of the fruit with no heaviness.

In the mouth: the mouth shows a sugarness well wrapped around the flesh of the fruit with a light bitterness at the end which enhances the persistence. Good reminiscence of the fruit.

Essential in the making of numerous cocktails  
Adds a gourmet touch to desserts

Alcohol content: 18%  
Size: 70cl, 50cl and 3cl miniature  
Store away from light and heat

