

LIQUEUR DE LYCHEE JOSEPH CARTRON



The Lychee originates from China – traces of its cultivation go back over 2000 years. This very juicy fruit, also called Chinese Cherry, has a very delicate taste close to that of the rose. The aromatic power, the energy of the fruit as well as its freshness are all faithfully reproduced in Joseph Cartron's Lychee liqueur. Unusual, astonishing in the concoction of surprising cocktails.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

All the delicate and precise art of blending is fully expressed in the making of this liqueur: the various ingredients are mixed in perfect proportions – a secret jealously kept. The mixture is delicately stirred then filtered before bottling with great care. Joseph Cartron's know-how comes into top position to concoct most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: limpid, transparent, crystal-clear robe. Very good brilliance.

To the nose: the nose is open and intense. The purity of the fruit remains with hints of softness.

In the mouth: the first wave is mellow. The finale is fruity with a good persistence. Hints of faded roses at the end.

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

