

CRÈME DE PÊCHE DE VIGNE DE BOURGOGNE JOSEPH CARTRON



The Burgundian vine-growers used to plant this variety of peach tree in the middle of their vineyards in order to prevent certain illnesses that attacked the vine plants. Today, the fruits selected to make the Joseph Cartron Crème de Pêche de Vigne de Bourgogne are grown on the neighbouring slopes of the Hautes Côtes de Bourgogne. These little white, red veined flesh peaches give its gorgeous golden colour and unequalled aromatic power to this Fruit Liqueur.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The vats are loaded with fruit up to 2/3 of their volume, then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 10 to 12 weeks until the colour and flavours of the peach are perfectly transferred onto the alcohol. The length of the maceration is essential. It helps to protect the delicate flesh of these fragile fruits and it gives the alcohol the necessary time to penetrate right into the stones, freeing thereafter all their perfumes. Only this method ensures that the 'Pêche de Vigne' will fully develop all its rich and complex aromas. The resulting infusion is then drawn and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden, very brilliant robe. Great fluidity and tight rivulets.
To the nose: pure, open and lavish. No surprise as to the excellent origin of the fruit. The nose is very elegant, that of fresh fruit.
In the mouth: the mouth is round, oily with a rich texture and in retro-olfaction the purity of the fruit. Very good persistence between 10 to 15 on the caudalie scale.

Delicious straight on ice
Essential in the making of numerous cocktails
In Royal Peach: 1/5 Joseph Cartron Crème de Pêche de Vigne de Bourgogne + 4/5 Crémant de Bourgogne.
Adds a gourmet touch to cooking and desserts

Alcohol content: 18%
Size: 100cl, 70cl, 50cl and 3cl miniature
Store in a fresh place after opening if the bottle is to remain open for several months
Store away from light and heat



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