

# VIEILLE PRUNE JOSEPH CARTRON



10 kg of plums are required to produce a liter of Joseph Cartron's Vieille Prune (Aged Plum Brandy). According to the variety, the fruits are harvested in August or September when brimming with sunshine and sugar. An exceptional eau-de-vie, it requires the blending of three types of plums and the clever mixture produces its complexity and typicity: Cherry-Plums, Ente Plums and Quetsch Plums. The Cherry-Plum brings finesse and length in mouth whilst the other varieties bring body and vigour. The proportions – a well-kept secret – ensure this eau-de-vie becomes quite unique and unusual. Ageing in wood casks entails a remarkable aromatic constancy as well as a slightly woody taste.

## JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The fruits ferment during 5 to 6 weeks in open vats. Distillation takes place in a traditional pot-still, in one run. The distiller carefully separates the first and the last runnings from the heart of the distillation, whose alcohol volume is then around 50%. One of the secrets of the quality of this eau-de-vie lies in the two phases of blending. After distillation the eaux-de-vie are blended a first time and stored in oak vats so that their perfumes can fully develop. After this period of ageing and before bottling, the different lots of different ages are blended a second time and only by palate tasting. This traditional method guarantees a perfect eau-de-vie.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: golden yellow robe with a beautiful brilliance and beautiful limpidity. Luminous rim.

To the nose: the nose is discreet. Finesse imposes over power. Good fruit maturity. A certain aromatic softness brings on sugarness. The fine woody hint merges perfectly with the vanilla notes. This eau-de-vie allies finesse, elegance and distinction.

In the mouth: the first wave is mellow. Good overall harmony, good balance, no heat. A few hints of sugary flavours. The wood does not come out. Length in mouth is extremely fine underlined by an exceptional persistence of 15 to 20 on the caudalie scale.

To be served as a digestif at room temperature

Alcohol content: 42%

Size: 150cl, 70cl, and 3cl miniature

Store at room temperature



1882

NUITS-SAINT-GEORGES