

CRÈME DE MYRTILLE DE MONTAGNE JOSEPH CARTRON



Symbolic of our mountain vegetation, our bilberries are harvested at an altitude of between 800 to 1000 meters (2500 to 3200 feet), where they can fully develop. The berries used by Joseph Cartron are harvested by hand and are drastically selected. We previously ask for fruit samples from the different areas of growth in order to choose only the most aromatic. Then, all the bits of leaves and twigs are eliminated in order to keep only the fruit. This uncompromising process represents the unique guarantee to obtain perfect fruits, full of flavour and aromas, that give Joseph Cartron's Crème de Myrtille de Montagne an agreeable wild note.

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, carried out at room temperature, lasts 4 to 5 weeks until the colour and aromas of the bilberries are perfectly transferred to the alcohol. The resulting infusion is then racked and decanted with care. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit. The fruit liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: opaque robe with wild cherry ruby nuances. After swirling, viscosity is quite strong on the sides of the glass.

To the nose: the nose is discreet with nuances of sweets and crystallized fruits. Very strong aromatic concentration of the fruit after swirling the glass.

In the mouth: the mouth is balanced and gives a feeling of biting into the fruit. Sweetness and freshness of the fruit are well-balanced.

Length in the mouth is of 7 to 8 on the caudalie scale.

Delicious straight on ice

Essential in the making of numerous cocktails

In a Royal Bilberry: 1/5 Joseph Cartron Crème de Myrtille de Montagne
+ 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



1882

NUITS-SAINT-GEORGES