

LIQUEUR DE PAMPLEMOUSSE ROSE JOSEPH CARTRON (Grapefruit)



The taste of pink grapefruit is very sophisticated, a subtle mixture of refreshing sweetness and sourness. The fruits that make up the juices used to produce Joseph Cartron's Pink Grapefruit Liqueur undergo an extremely strict selection: they come from the best orchards of Israël and Florida where they burst with sunshine and sugar. The quality of the fruits and the recipe bring all the flavour, aroma and beautiful colour of the pink grapefruit to this refined liqueur, very long in mouth.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The concentrated fruit juice is mixed with pure alcohol according to strict proportions. The selected alcohol is neutral so as to avoid undesirable parasite tastes: all the complex taste of the fruits can thus develop. Crystallized sugar is then added. It dissolves slowly which will naturally lower the alcohol content and develop the fruit flavour. The liqueur is then perfectly balanced and fully expresses all the Grapefruit flavour. Joseph Cartron's know-how can then boost innovation so that this liqueur comes into top position to concoct most original cocktails.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale pink milky robe. Good fluidity.
To the nose: the nose is fresh with hints of green and peppery mints. Purity of grapefruit bursting at full maturity.
In the mouth: the first wave is mellow, round, oily and underlined by a fresh yet discreetly bitter finale.

Essential in the making of numerous cocktails

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

If a slight decantation is observed around the neck of the bottle, this is normal: just shake the bottle

Store away from light and heat

