

COCODY JOSEPH CARTRON (Coconut)



The greedy richness of the coconut and the power of a delicious Rum give all its exotism, structure and length in mouth to Joseph Cartron's Coconut Liqueur. All the flavour of the Caribbean contained in this fresh and soft liqueur brings finesse and elegance to the most unctuous of tropical cocktails.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

All the delicate and precise art of blending expresses itself when producing this liqueur: the different ingredients are blended in perfect proportions - a very well-kept secret... Rum is added at this stage of the process: the liqueur is then perfectly balanced and reveals all its amplitude. The mixture is delicately stirred then filtered before being bottled with great care. 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: brilliant, limpid and crystal-clear robe. The rivulets are strong on the edge of the glass.

To the nose: the nose is open with exotic notes. Hints of coconut milk.

In the mouth: the first wave is pure and fresh with a good feeling of softness together with fresh and vanilla hints of milk. A certain finesse and much elegance. Very good persistence of between 15 and 20 on the caudalie scale.

Essential in the making of numerous cocktails

Adds a gourmet touch to cooking and desserts

Alcohol content: 21%

Size: 70cl

Store away from light and heat

