

CRÈME DE CASSIS DE BOURGOGNE JOSEPH CARTRON



Balanced, ample and fluid in the mouth, the Joseph Cartron Crème de Cassis de Bourgogne is ideal to make cocktails full of the harmonious presence of blackcurrant. Our blackcurrants, exclusively the most noble of varieties, the Noir de Bourgogne, are chosen with the greatest of care. Grown on the slopes of the Burgundy Grands Crus around Nuits-Saint-Georges, the fruits are harvested early on in summer when at full maturity. Joseph Cartron, very attached to **quality**, to the local **terroir** and all its treasures, has patiently built up very strong connections with the **local producers** of the Noir de Bourgogne variety. These relationships are essential to preserve all the character of this variety with a low yield (roughly 3 to 4 tons per hectare) which requires very caring attention from all the producers.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The currants harvested in July and not used immediately are deep-frozen after the crop. The advantages of this know-how are numerous. Freezing means keeping the primary character and the organoleptic qualities of the fruit and therefore enables production of a product perfectly fresh all year round. 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 4 to 5 weeks, time for the colour and aromas of the blackcurrant to be fully transferred to the alcohol. The infusions obtained are then decanted but not filtered which gives all its unctuousness to the Joseph Cartron Crème de Cassis de Bourgogne. To the first infusion is added the required proportion of the second infusion: this clever blending gives all its lightness and freshness to our Crème de Cassis. The slow incorporation of crystallized sugar and a small amount of water 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: the robe is opaque with black ink tints. Violet coloured, bluey, young rim. Viscosity is strong. Beautiful brilliance.

To the nose: pure and fresh, very aromatic and expressive. The fruit dominates the warmth.

In the mouth: the first wave is suave, ample and round. Good balance of the whole between the sugar and the acidity of the fruit. The sensation of fruit purée wins. The finish is fresh and pure. Exceptional length in the mouth, of roughly 15 to 20 on the caudalie scale.

Delicious straight on ice

Essential in the making of numerous cocktails

In Vin blanc Cassis: 1/5 Joseph Cartron Crème de Cassis de Bourgogne (Burgundy Blackcurrant Liqueur) + 4/5 Burgundy Aligoté or Crémant de Bourgogne

Alcohol content: 15%

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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NUIITS-SAINT-GEORGES