

# CRÈME DE CASSIS DE BOURGOGNE DOUBLE CRÈME JOSEPH CARTRON



Aromatic power of the fresh fruit, length in the mouth and unctuousness are the signature of the Crème de Cassis de Bourgogne Double Crème Joseph Cartron. Our blackcurrants, exclusively of 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 over several generations 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 matter and unctuousness to the Crème de Cassis de Bourgogne Double Crème Joseph Cartron. Then comes the delicate moment of blending. Our liqueur is essentially composed of the first infusion; a little quantity of the second infusion is added which tones down the natural acidity of the **Noir de Bourgogne**. The slow incorporation of crystallized sugar develops the flavour of the fruit and allows the mixture to reach the ideal strength without addition of water. 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 garnet-red, opaque, with a bluey rim, the sides of the glass turn violet. Beautiful brilliance.

To the nose: intense and dense. Fruit concentration is exceptional with a sensation of stewed fruit. It is fruit in its purest form.

In the mouth: full, round and generous with a suave, velvety and silky feeling. The fruit is of a great maturity but without excess. The finish is pure and of an eternal length, over 25 on the caudalie scale. No aggressivity in the mouth.

Delicious straight on ice

Essential in the making of numerous cocktails

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

Adds a gourmet touch to cooking and desserts

Alcohol content: 19%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

