LIQUEUR DE PRUNELLE JOSEPH CARTRON (Sloe)



The 'prunelle' (wild sloe) is a small violet-coloured sloe which only grows wild. When fully ripe, the sloe turns black and shiny and is harvested after the first frosts in the countryside of the West European countries. Only the stones are used to produce Joseph Cartron's Prunelle Liqueur, the elegant taste of their almonds is the signature of its typical character. Slow maceration together with the quality of Joseph Cartron's recipe captures all the most particular flavour of the sloe. The softness of the stones brings all its authenticity and finesse to this traditional Burgundian liqueur.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The fruit pulp is meticulously removed, then the stones are rigourously brushed and dried. The vats are filled with one third of stones and two thirds of pure alcohol. Maceration is carried out at room temperature and lasts about 6 months for a perfect result. It is the minimum time for the alcohol to fully penetrate the almond of the stone, capture all its aroma and to take on its beautiful golden colour. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the stone. It is then perfectly balanced and reveals all its amplitude. These traditional processes are carried out according to a recipe - a secret jealously kept - which optimizes the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: beautiful pale golden yellow robe with a good brilliance. The legs are strong. Unctuous liqueur after swirling.

To the nose: the nose is on the stone. Feeling of aromatic warmth. Very fine, very delicate liqueur with a remarkable aromatic palette.

In the mouth: the first wave is generous, round, frank with a discreet sweetness. In retro-olfaction, the persistent flavour of the stone continues. Exceptional length in mouth.

Essential in the making of numerous cocktails Use as a digestif at room temperature

Alcohol content: 40% Size: 70cl and 3cl miniature Store away from light and heat

