

MARC DE BOURGOGNE HORS D'ÂGE JOSEPH CARTRON

20 ANS D'ÂGE - A.O.C.



Only exceptional eaux-de-vie are worth ageing over 20 years. The extraordinary quality of Joseph Cartron's Very Old Marc de Bourgogne is positively due to the exclusive red wine pomace from Appellations Contrôlées areas selected from the most famous: Chambolle-Musigny, Gevrey-Chambertin, Vosne-Romanée, Aloxe-Corton, Volnay or even Pommard, just to mention a few... A unique selection of red wine pomace of the Pinot Noir variety together with very meticulous distillation, regular ageing and careful blending gives our Marc de Bourgogne all its richness, its complexity and specific characteristics. The art and the ancestral knowledge of the Joseph Cartron Company at all stages of production of the old age eau-de-vie, results in an alchemy of three inseparable know-hows: that of the wine-grower, the distiller and the Joseph Cartron Company.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

Joseph Cartron uses the vegetal matter from the black grapes, stemmed during the harvest and softly pressed after fermentation. The pomace is kept in air-free vats away from air and light for about two months. This process ensures homogenization of the raw material and regular ageing of the eau-de-vie, token of great quality and powerful length in the mouth. The three distillers, we have been working with for dozens of years, then proceed to the distillation in a traditional copper pot-still, of Burgundian type. The itinerant distillers are men of experience who work by ear, eye and feel (as they say themselves). This know-how is transmitted from father to son. Each eau-de-vie (with an alcohol volume of about 50%) reflects the talent of the distiller and also the quality of the terroir. The different eaux-de-vie produced have varied characteristics and cover a range of exceptional tastes. Full of promise they are stored separately in different oak casks. Then begins the long period of wood-maturing and -ageing that lasts at least 20 years for the eaux-de-vie considered worthy of reaching such an old age, and requires very diligent follow-up. This is where the ancestral know-how and art of the Joseph Cartron Company comes into its own especially during the delicate stage of blending these individual eaux-de-vie which have by now reached perfect maturity.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: old oak robe, light amber. Transparent, medium brilliance. The legs are strong on the sides of the glass.

To the nose: open with plenty of aromatic complexity. Squashed grapes, notes of grape must and pips but also of peppery mint and vanilla.

In the mouth: melting, soft and patinated generous mouth. The texture is balanced. Finely wooded of the best origin. The product is mellow and well-balanced, with no warmth.

Good length in the mouth: 20-25 on the caudalie scale

Ideal as a digestif to be served at room temperature

Alcohol content: 42%

Size: 70cl

Store at room temperature



1882

NUITS-SAINT-GEORGES