

BLACKBERRY CRUSH

In an Old Fashioned glass, pour:

- 55ml of **Joseph Cartron Ratafia de Bourgogne**,
- 10ml of **Joseph Cartron Crème de Mûre des Roncières**,
- 15ml of fresh Lemon juice.

Fill with crushed ice, mix with a spoon and serve.



TASTING TIP

Mellow and very fresh cocktail full of Blackberry aroma which recalls sunny days. Ideal after a long day in the sun.

LET'S TWIST AGAIN

In a shaker, melt a bar spoon of white sugar in 20ml of fresh Lemon juice.

Then add:

- 40ml of White Rum,
- 20ml of **Joseph Cartron Ratafia de Bourgogne**,
- 10ml of **Joseph Cartron Eau-de-vie de Poire Williams**,
- 15ml of fresh Pineapple juice.

Shake, filter and pour in a Cocktail glass without ice but cooled.



TASTING TIP

The use of freshly pressed fruits brings density to the cocktail and the combination of Pear/ Ratafia/Pineapple functions perfectly for this Daiquiri Twist.

DE 6 À 7

In a Burgundy wine glass, pour 60ml of **Cartron n°7**.

Then fill with ice cubes.

Top up with **Joseph Cartron Crémant de Bourgogne**.

Mix with a spoon.



TASTING TIP

Fresh and light cocktail, ideal for an apéritif on the terrace late afternoon.

1970

In a shaker, pour:

- 30ml of Tequila 100% Agave,
- 20ml of **Joseph Cartron Triple Sec**,
- 15ml of **Cartron n°7**,
- 20ml of fresh Orange juice,
- 20ml of fresh Lemon juice,
- A dash of salt.

Shake, filter and pour in an Old Fashioned glass full of ice.



TASTING TIP

A fresh cocktail which plays on the citrus fruits. The salt enhances and associates the aromas.

PHOTOS : IMAGE & ASSOCIÉS - DESIGN AND DEVELOPMENT : PULSIVE



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GINGER CRAFT

Press 2 or 3 thin slices of Ginger in a Highball glass with a pounder.

Then add:

- 40ml of White Rum,
- 15ml of **Joseph Cartron Guignolet de Bourgogne**,
- 20ml of fresh Lime juice,
- A few ice cubes.

Mix with a spoon, fill the glass with ice cubes and add a dash of Ginger soda.



TASTING TIP

Fresh and spicy cocktail which associates the softness of the Cherry and the peppery taste of the Ginger.

BURGUNDY SOUR

In a shaker, whip up with a beater or a little hand whip:

- A white of egg,
- 20ml of fresh Lemon juice,
- 20ml of sugar syrup (dilute a volume of white sugar in a volume of water).

Add 45ml of Whisky slightly malted and a few ice cubes, shake and filter in a Cocktail glass without ice but cooled.

Then pour on the surface of the glass 15ml of **Joseph Cartron Guignolet de Bourgogne** so that it falls slowly to the bottom of the cocktail.



TASTING TIP

A rich and unctuous cocktail, the Whisky adding a slightly smoky taste.

G&T

In a Highball glass, pour:

- 40ml of Gin,
 - 10ml of **Joseph Cartron Guignolet Kirsch de Bourgogne**,
 - 15ml of fresh Lemon juice.
- Fill with ice and swivel to mix. Add Tonic Water and serve.



TASTING TIP

A slight change for Gin & Tonic amateurs, the Guignolet Kirsch adding new savours.

LES TEMPS MODERNES

In a shaker, pour:

- 30ml of **Joseph Cartron Apricot Brandy**,
- 30ml of **Joseph Cartron Guignolet Kirsch de Bourgogne**,
- 30ml of fresh Lime juice.

Shake, filter and pour in a Cocktail glass without ice but cooled.



TASTING TIP

Cocktail that allies the character of the Apricot with the richness of the Guignolet Kirsch, with a dash of provoking acidity.

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CARTRON

1882

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VINTAGE COLLECTION

Cocktails created by **Joseph Akhavan**