

JOSEPH CARTRON

TRADITION - AUTHENTICITY - MODERNITY

Creator of flavours and architect of tastes at Nuits-Saint-Georges, **Joseph Cartron**, distiller liquorist since 1882, has built its reputation on the superb quality and authenticity of its fruit. Cartron's fifth generation manages this family treasure which has become a must in cocktail bars, restaurants and off-trade specialists always in the forefront of research in know-how and innovation. **Joseph Cartron's** Fruit Liqueurs and Eaux-de-Vie are exported to over 45 countries all over the world. A real recognition of the brand which has always built its reputation on respect for traditions.

A TREASURE OF TASTE AND PROCESS SECRETS

IN THE INTIMACY OF THE FRUIT

Key to its success is the selection and excellence of the fruit. From generation to generation **Joseph Cartron** has been working with the same fruit growers, determined to maintain low yields, rare and incomparable varieties - 70% of these fruits are harvested in Burgundy or the surrounding area. The choice of the fruit for **Joseph Cartron** is both a token of quality and aroma accuracy. Among these varieties stand out: the sublime Noir de Bourgogne Blackcurrant, the legendary aromatic and delicate Llyod George Raspberry, the delicious 'Pêche de Vigne', the heavenly Cavaillon Melon, the Monts du Lyonnais soft stone Apricot, the Monts de la Côte d'Or Williams Pear and also the Montmorency bitter Cherry or the Chalonaise black Cherry... So many unique varieties whose location and origins are only known to **Joseph Cartron** and all this for the past five generations!

These Burgundy or exotic treasures and fruit splendours typify **Joseph Cartron's** Fruit Liqueurs and Eaux-de-vie generating harmony, freshness and intense aromas.

AND IN THE HEART OF THE PROCESS SECRETS

Behind the scenes of production are found a concentration of talent, recipes, standards and know-how that each generation takes pride in transmitting and cultivating. A sort of secret orchard where the entire production process is perfectly balanced and harmonious. The selection and picking of the fruit when fully ripe, maceration in natural alcohol infusion, mixing and addition of sugar, filtering, distillation (specific to each aroma and liqueur), ageing, and blending... remain artisanal, the result of **Joseph Cartron's** choice to be as authentic and as close to the real taste as possible. Moreover, every range of products undergoes, before commercialisation, taste tests carried out by the production teams and the company's flavourists. The precision of this heritage, of this know-how is what identifies the promise of the **Joseph Cartron** brand: the explosion of all these tastes on the fruit.

Before maturing and blending, the **Joseph Cartron** fruit Eaux-de-vie, Marc and Fine de Bourgogne, are distilled according to the purest of traditions in the pot-stills of the itinerant distillers. From the beginning, **Joseph Cartron** faithfully continues this rare and perfect tradition with these distillers who practise an art transmitted from father to son requiring a good ear, delicate fingering and competence. **Joseph Cartron** is proud to keep up, reproduce and share this tradition acknowledged both in France and all over the world.

INNOVATION OF TASTE LABORATORY

Essential in the production process, **Joseph Cartron's** taste laboratory has developed an immense wealth of unexpected, daring and novel harmonies, all based on the intimacy and heart of the fruit. Processing secrets and real authenticity - in order to bring out the note of the fruit and its quality - result in the most remarkable creations that fill the shelves of the most select off-trade and that are adopted in the making of cocktails and fashion drinks by mixologists craving for all kinds of novelties.

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UNIQUE RANGES OF FLAVOURS AND EXCEPTIONAL AROMAS

The richness of the range of authentic tastes, so precious to the **Joseph Cartron** Company is an unforgettable invitation to travel!

Joseph Cartron is above all a treasure trove of flavours with its Fruit Liqueurs: its Crème de Cassis de Bourgogne **Double Crème Joseph Cartron**, its Red Fruit Liqueurs with its Burgundy Pêche de Vigne, Burgundy Framboise (Raspberry) and Burgundy Cerise (Cherry), the Mûre des Roncières (Wild Blackberry), Fraise des Bois (Wild Strawberry) and also the Myrtille de Montagne (Mountain Blueberry), they all enchant our papilla.

Joseph Cartron is also a book of travel treasures with its unusual and exotic 'Grande Tradition Liqueurs': hard shell fruits, exotic notes, citrus and temperate climate fruit, each aroma rich with an original fruit story.

And last but not least the fruit Eaux-de-Vie of great character: Raspberry, Cherry, Plum, Williams Pear, Damson Plum, Aged Plum, a ballet of very original flavours.

The Aged Marc and Fine de Bourgogne, both recognised nowadays as AOC products, are produced in small quantities for connoisseurs of fine spirits.

LES CRÈMES DE CASSIS DE BOURGOGNE

Crème de Cassis de Bourgogne Double Crème Joseph Cartron 19 %, Crème de Cassis de Bourgogne 15 %.

LES CRÈMES DE FRUITS DE CRÉATION

Crème de Cerise de Bourgogne, Crème de Fraise des Bois, Crème de Framboise de Bourgogne, Crème de Mûre des Roncières, Crème de Myrtille de Montagne, Crème de Pêche de Vigne de Bourgogne.

LES LIQUEURS DE CRÉATION

Abricot Brandy, Acérola, Amaretto, Ananas (Pineapple), Banane, Cacao Blanc, Cacao Brun, Café, Caramel, Châtaigne (Chestnut), Cherry Brandy, Cocody (Coconut), Curaçao Bleu, Curaçao Orange, Curaçao Rubis, Fruit de la Passion, Gingembre (Ginger), Grenade (Pomegranate), Impérial Cartron, Kiwi, Lychee, Mandarine, Mangue (Mango), Marasquin, Melon, Melon Vert, Pamplémousse Rose (Grapefruit), Parfait Amour, Pastèque (Watermelon), Peppermint Blanc, Peppermint Vert, Pisang, Poire Williams, Pomme Verte (Manzana Verde), Prunelle de Bourgogne (Sloe), Triple Sec, Vanille.

LES T DE CARTRON

Liqueur de Thé Noir Fumé, Liqueur de Thé Rooibos, Liqueur de Thé Vert Maté.

LES APÉRITIFS DE TRADITION

Cartron N°7, Crémant de Bourgogne Blanc de Noirs A.O.C., Crémant de Bourgogne Rosé A.O.C., Guignolet de Bourgogne, Guignolet Kirsch de Bourgogne, Ratafia de Bourgogne.

LES EAUX-DE-VIE DE TRADITION

Poire Williams des Monts de la Côte d'Or 49 %, Poire Williams 43 %, Framboise Sauvage, Kirsch, Mirabelle, Quetsche, Vieille Prune.

LE MARC ET LA FINE DE BOURGOGNE

Marc de Bourgogne Hors d'Âge 20 ans d'âge A.O.C., Marc de Bourgogne Hors d'Âge 10 ans d'âge A.O.C., Très Vieille Fine de Bourgogne A.O.C.