

# EAU-DE-VIE DE KIRSCH JOSEPH CARTRON



Harvested when fully ripe, bursting with sunshine, the cherries are picked with great delicacy: the tails are discarded to avoid any undesirable bitterness. The excellence of our recipe is also due to the subtle mixture of the wild cherries, these delicious little acid cherries that beautifully complement the taste of the cherries. A demanding Brandy, a liter of Joseph Cartron eau-de-vie de Kirsch requires up to 10kg of fruit for its production.

## JOSEPH CARTRON'S TIP-TOP KNOW-HOW

In vats, the cherries are stirred every day during the 25 days of fermentation.

Then distillation begins in traditional pot-stills conducted by a long-experienced distiller: he carefully separates the first and the last runnings from the core of the distillation which is kept exclusively. The young Kirsch Brandy is then, traditionally, poured into glass demijohns for ageing in order to obtain a balanced and typical tasty Brandy. The ancestral know-how of the Joseph Cartron Company is fully expressed when comes the time to blend the various batches of different ages – which is only achieved by tasting.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: the robe is very luminous and very bright. Discreet, slightly slippery legs.

To the nose: the nose is open. Very cherry stone with a rather expressive and lavish intensity. A certain aromatic elegance. The aromas are not ethereal.

In the mouth: the first wave is dry with a generous finish. The stone hint is confirmed in the mouth. The finish is thinner and less sustained with a persistence of 7 to 10 on the caudalie scale.

To be served as a digestif at a temperature of 6°C (that of a fridge)  
Ideal to add taste to desserts

Alcohol content: 45%  
Size: 70cl and 3cl miniature  
Store at room temperature

