

KNOW-HOW

FRUIT SELECTION

For the production of its Crèmes and Liqueurs, the Company selects the fruit varieties the closest in spirit to the Burgundian terroir, the most aromatic, those that are most likely to reveal their very singular perfume in pure alcohol and this even if they are more fragile, more costly and more difficult to find.

The names of these varieties used by the Joseph Cartron Company are like as many invitations to discover rare savours: Noir de Bourgogne Blackcurrants, Pêche de Vigne (peach from the vineyard) from the Burgundian slopes, Lloyd George Raspberries, Montmorency Sour Cherries, Chalonaise Black Cherries, Monts du Lyonnais Soft Stone Apricots, Cavaillon Melon, Ivory Coast Cacao...

For the production of its Eaux-de-Vie, the Joseph Cartron Company buys the whole harvest of Williams pears from the orchards, including the big fruits, the most tasty, those usually kept for table consumption.

This is also true with the Burgundy Marc and Fine, the products come from the best appellations in the Côte de Nuits and Côte de Beaune areas : Chambolle-Musigny, Gevrey-Chambertin, Morey-Saint-Denis, Vosne-Romanée, Chorey-Les-Beaune, Aloxe-Corton, Volnay, Pommard...

Thus making sure of the best and highest quality from the outstart of the production of the Eau-de-Vie.

CREATING TASTE: CREATIVE CREMES AND LIQUEURS

The delicate operations are carried out in an artisanal fashion, with respect to the process techniques and the longstanding successful recipes:

For the Crèmes and the Liqueurs, the fruits, once harvested at full maturity, are put to macerate in stainless steel vats with pure alcohol. Maceration time is defined for each fruit according to its capacity to perfectly transfer its perfume to the alcohol.

It is by finding the perfect balance between the fruit, the alcohol and the sugar, that the authenticity of the fruit will be fully revealed. This balance is unique for each different product and has been obtained after series of tests, letting both the heart and the palate express themselves.

For the production of Citrus fruit Liqueurs (Triple Sec, Curaçao, Mandarine), Cacao and Café, essential oils of orange and tangerine, coffee beans or cocoa beans are still distilled by our company, in a traditional pot-still – a pear shaped retort. Its specific form perfectly concentrates the aromas giving the liqueur its incomparable perfume.