

# LIQUEUR DE VIOLETTE JOSEPH CARTRON



The use of Violets can be traced right up to Antiquity. As goes the story the god Vulcan, wishing to please to Venus, crowned himself with Violets. Bewitched by the captivating perfume, she was unable to resist him. Violets were then employed to heal breathing problems before being used for perfume during the Middle Ages. Today Joseph Cartron imports the Violets from Egypt where all the care brought to their growth guarantees a product of very great quality. Like all the most precious perfumes, Joseph Cartron's Liqueur de Violette is elaborated from Violet Absolute, obtained by grinding the best leaves. A light note of flower is added to this concentrate of aromas in order to perfect this mixture. Of astonishing freshness, this liqueur evokes the soft perfume both floral, fruity and powdery of the sweets of our childhood.

## LE SAVOIR-FAIRE JOSEPH CARTRON

The Violet leaves are ground in order to extract all the essential oil. From the evaporation of the mixture remains a paste with a powerful aroma called concrete. This is then diluted in alcohol, filtered and concentrated due to low pressure distillation. These stages are essential to totally eliminate the alcohol, whilst preserving the quality of the essential oils. To this precious mixture called Violet absolute is added pure alcohol in specific proportions. Finally, the slow incorporation of crystallized sugar lowers naturally the alcohol content and develops the flavour of the Violet. The liqueur is then perfectly well-balanced and reveals all its amplitude. Joseph Cartron's know-how can then boost innovation so that this liqueur comes into top position to concoct most original cocktails.

## LA DÉGUSTATION SELON JOSEPH CARTRON

To the eye: a very pretty brilliant robe, of light garnet colour tinted with violet.

To the nose: fine nose, subtle and elegant. A good floral and fresh intensity of violet, enhanced by little noble herbal touches.

In the mouth: supple and round mouth upheld by fruity flavours. Wild violet floral bouquet in retro-olfaction. The texture is airy, the mouth well balanced of great finesse. Good persistance of 6 to 7 caudalies.

Delicious on ice

Essential in the making of numerous cocktails

Ideal to enhance desserts

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat

