

# LIQUEUR DE MANGUE JOSEPH CARTRON (Mango)



The Mango fruit comes from Myanmar (ex-Burma) and Pakistan. Today it is one of the most eaten fruits in the world, its yellow and juicy flesh reveals all the delicate flavour of peach and flower. The fruits that enter the composition of the juices used to produce Joseph Cartron's Mango Liqueur are selected with great care. Their quality perfectly restitutes the beautiful golden colour as well as the exquisite flavour of the Mango. An astonishing peppery note at the back of the mouth enhances the aromatic complexity of this liqueur. Pleasantly pulped, the non filtered liqueur perfectly renders all the rich golden substance of the fruit.

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

The concentrated fruit juice is mixed with pure alcohol in due proportions. The chosen alcohol is neutral so as to avoid any undesirable parasite taste: thus, all the complexity of the fruit taste will develop. Crystallized sugar is then incorporated. It dissolves slowly which will naturally lower the alcohol content and develop the fruit flavour. The liqueur is then perfectly balanced and really oozes with Mango flavour. Joseph Cartron's know-how can then boost innovation so that this liqueur comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale yellow robe with a slightly milky limpidity. Good fluidity.

To the nose: the nose is very expressive and upheld by a relatively ripe fruitness. Very exotic notes.

In the mouth: the mouth is mellow, with a generous texture underlined with a good fruitness at the end. The retro-olfaction is in phase with the nose. The notes are very ample and very exotic.

Essential in the making of numerous cocktails  
Adds a gourmet touch to desserts

Alcohol content: 25%  
Size: 70cl, 50cl and 3cl miniature  
Shake before use  
Store away from light and heat



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