



JOSÉPH  
CARTRON

1882

NUITS-SAINT-GEORGES

# LES LIQUEURS GRANDE TRADITION



JOSEPH  
CARTRON

# LIQUEUR D'ABRICOT BRANDY JOSEPH CARTRON



2009  
90/95

Introduced in France in the fifteenth century, the apricot was only really adopted three centuries later.

The fleshy fruits from the Mont du Lyonnais (near Lyons) are harvested very ripe once the summer sunshine has guaranteed their sugar content and beautiful orangy-red colour. The Joseph Cartron Company is very attached to this soft stone variety. Not only does it promise a spectacular aromatic power when in contact with the alcohol, but it also provides this liqueur with its light and subtle taste of almond. Finally, the added Cognac gives this Joseph Cartron Apricot Brandy Liqueur all its structure and delicately woody flavour. This secret process contributes to the amplification of all the fruit's flavour resulting in an exceptional product.

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

The vats are loaded with fruit up to 2/3 of their volume, and then topped up with pure alcohol. Maceration is carried out at room temperature and lasts 7 to 8 weeks to obtain a perfect result. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit, whilst the added Cognac gives all its length in mouth and woody note to the liqueur. It is then perfectly balanced and reveals all its amplitude. These traditional processes are carried out according to a recipe - jealously kept secret - which optimizes the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: old-gold robe with orangy hues. The legs are uniform on the edges of the glass. Limpidity and brilliance.

To the nose: the nose is pure fruit with a good maturity. Nice hints of the apricot stones and touches of bark brought by the Cognac. Hints of crystallized fruits. Powerful yet discreet.

In the mouth: flavour in the mouth confirms the nose with a fruity finesse. Slightly sugary. The fruit marries perfectly with the Cognac, resulting in a good balance. No final heaviness.

Delicious straight on the rocks

Essential in the making of numerous cocktails

Adds a gourmet touch to cooking and desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR D'ACEROLA JOSEPH CARTRON

Acerola is mainly cultivated in South America where it is also called Barbados Cherry. Very rich in Vitamin C and pleasantly tart, this fruit is of pretty recent use in Europe. Its smooth skin is luminous red and its tender flesh is orangy coloured. The fruits used for the juices required to elaborate Joseph Cartron Acerola Liqueur are harvested in the French West Indies. Their quality guarantees this liqueur has a taste of fresh and fruity cherry together with a pleasant flavour of nectarine. Joseph Cartron innovates: the first to offer this liqueur, its unusual taste generates new ideas for creating novelty cocktails.

## 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 tastes: 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 fully expresses all the flavour of the Acerola. Joseph Cartron's know-how can then optimize innovation so that this liqueur comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: remarkable robe due to its colour intensity, regular and intense legs. Very strong viscosity on the sides of the glass.

To the nose: the nose is elegant, fruity and fresh, laced with vanilla and caramel. Hints of orange and nectarine rind.

In the mouth: the first wave is fresh. Well-balanced liqueur with ripe citrus fruit notes. Slightly tart at the end in mouth. Remarkable length in mouth of 12 to 15 on the caudalie scale.

Essential in the making of numerous cocktails

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR D'AMARETTO JOSEPH CARTRON



Of Italian origin, the name Amaretto comes from the word 'amaro': bitter in Italian. This traditional liqueur, excellent for cocktails, digestifs or in desserts, has the greedy bitterness of green almonds as well as their particular and delicious taste. The different components of this noble recipe bestow all its freshness and its very particular mellowness to Joseph Cartron's Amaretto Liqueur.

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

All the delicate and precise art of blending is optimized in the production of this liqueur: the different ingredients are assembled in strict proportions – a very well-kept secret... The mixture is delicately stirred then filtered before being bottled with great care. All the process is religiously carried out according to the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: strong topaz yellow robe. A certain fluidity appears after swirling. Viscosity is quite strong and regular.

To the nose: quite persistent bitter almond hints but the nose remains fresh. Hints of orange flower and lime.

In the mouth: the mouth is suave. The texture is slightly sugary with bitter almond retro-olfaction.

Essential in the making of numerous cocktails

Delicious as a digestif

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat





# LIQUEUR D'ANANAS JOSEPH CARTRON (Pineapple)

'Perfume amongst perfumes', this is what pineapple so beautifully means in the language of American Indians. What better definition can one give this splendid tropical fruit? The fruits used in the juices chosen to elaborate Joseph Cartron's Pineapple Liqueur are strictly selected: they come from the best Indonesian fruit farms, renowned for their very sugary fruits devoid of all acidity. The quality of the fruits imprint the powerful taste and the sweet softness of the pineapple. Pleasantly pulpy, the liqueur is not filtered so as to retain all the rich and golden substance of the fruit.

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

The concentrated fruit juice is mixed with pure alcohol according to strict proportions. The selected alcohol is neutral so as to avoid undesirable parasite tastes: thus all the complex taste of the fruits can develop. Crystallized sugar is then added. It dissolves slowly which will naturally lower the alcohol content and develop the fruit flavour. The liqueur is then perfectly balanced and fully expresses all the flavour of the Pineapple. No filtration is carried out so as to keep all the aromatic richness of the fruit. The pulp deposits in the bottle like any other Pineapple juice, the bottle has to be shaken before use. Joseph Cartron's know-how can then step in to boost innovation with this liqueur in top position for concocting most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale yellow robe thickened by the pulp. Deposit of pulp on the sides of the glass.

To the nose: discreet with a good concentration of fresh fruit.

In the mouth: the first wave is soft and sustained by a sweetness of ripe fruit. The finale remains very pure and very fresh.

Essential in the making of numerous cocktails

Adds a gourmet touch to cooking and desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Shake before use

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat





# LIQUEUR DE BANANE JOSEPH CARTRON

Bananas would have been cultivated for the first time in New Guinea over 1000 years ago. The varieties eaten nowadays have been perfected over centuries. Only Bananas coming from Ecuador are the best and are used to elaborate Joseph Cartron's Banana Liqueur. This variety of an intense yellow colour and very arched, is well-known for the quality of its flesh and its very rich and unique taste. The maceration period perfectly restitutes all the exotism and flavour of the fruit in this unctuous liqueur with an exceptional persistence in mouth.

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

Maceration of the banana pulp in alcohol lasts until the mix is perfect. The infusion obtained is then racked and filterered with great care. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the fruit flavour. The liqueur is then perfectly balanced and reveals all its amplitude. All this process developed on an artisanal basis has enabled Joseph Cartron to find the perfect proportion of sugar which will develop the maximum fruit taste. Joseph Cartron's know-how can then step in to boost innovation with this liqueur in top position for concocting most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale yellow robe with shiny reflections.  
To the nose: pleasant and open. Aromatic softness with an invading fruitiness. Great purity of the fruit.  
In the mouth: the first wave is fresh. The fruit appears immediately. The texture is round with a nice fruity oiliness. Dominating sweetness with a rather soft finale.

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

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



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# LIQUEUR DE CACAO BRUN JOSEPH CARTRON

Joseph Cartron has chosen to select the Cocoa beans in the Ivory Coast. This country, the world's leading producer, is renowned for the quality of its production still in the hands of small traditional family farms. In order to restitute all the body and greediness of King Chocolate, the fruit quality is as important as the maceration and distillation know-how: the best Ivory coast beans, slightly roasted and crushed, are carefully processed in our pot-still which liberates all the aroma and flavour of the Cocoa. The addition of Cognac brings mellowness and structure to Joseph Cartron's Brown Cacao Liqueur.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The beans and the pure alcohol are poured into the pot-still, then heated until the mixture boils lightly. This step is essential for the alcohol to penetrate right to the core of the beans and absorb all their flavour. After a day's maceration, the infusion - which has had time to take on the warm colour, the rich perfume and the flavour of the Cocoa - is clarified. In order to obtain perfect penetration of the alcohol in the beans, they are topped again with pure alcohol, re-heated and left to macerate for a full day. The lid and the swan neck are then placed on the pot-still and the mixture is re-heated. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still and recharges with more flavours. This phenomena recurs until the top sides of the still become hot. The alcohol full of the aromas of the Cocoa is called spirit of Cacao. It evaporates through the swan neck and condensates in the serpentine. The infusions and the spirit are then blended. Slow incorporation of crystallized sugar to the spirit naturally lowers the alcohol content and develops all the flavour of the Cocoa, whilst the addition of Cognac puts the final touch to the Liqueur bringing unctuousness and a strong body.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: mahogany-colour robe with an old-gold rim. The sides of the glass reflect these old-gold tints. The legs are strong, tight and intense.

To the nose: open, pleasant. Notes of torrefaction with cake flavours. Hints of vanilla and gingerbread.

In the mouth: the first wave is sirupy, unctuous and ample with hints of fresh butter. The body is well-balanced. The texture sticks to the palate. The finale remains greedy, rich and suave.

Essential in the making of numerous cocktails

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE CACAO BLANC JOSEPH CARTRON



Joseph Cartron has chosen to select the Cocoa beans in the Ivory Coast. This country, the world's leading producer, is renowned for the quality of its production still in the hands of small traditional family farms. In order to restitute all the character and subtlety of the best black chocolates, fruit quality is as important as the distillation know-how when processing Joseph Cartron's White Cacao Liqueur: the best Ivory coast beans, slightly roasted and crushed, are carefully processed in our pot-still which liberates all the aroma and flavour of the Cocoa.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The beans and the pure alcohol are poured into the pot-still, then heated until the mixture boils lightly. This step is essential for the alcohol to penetrate right to the core of the beans and take on all their flavour. After a day's maceration, the top and the swan neck are placed on the pot-still and the mixture is re-heated. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the top, then returns as liquid to the bottom of the still and recharges with more flavours. This phenomena recurs until the top sides of the still become hot. The alcohol full of the aromas of the Cocoa is called spirit of Cacao. It evaporates through the swan neck and condensates in the serpentine. Slow incorporation of crystallized sugar to the spirit naturally lowers the alcohol content and develops all the flavour of the Cocoa.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: shiny robe, crystal clear, no colour. Quite strong capillarity effect on the sides of the glass.

To the nose: discreet, with toasty aromas, buttery notes and noble hints of bitter Cocoa.

In the mouth: the first wave is sirupy but quickly upheld by the bean domination. A good balance that hides the tartness of the bean. The finale is pleasantly minty.

Essential in the making of numerous cocktails

Adds a gourmet touch to desserts

Alcohol content: 24%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE CAFE JOSEPH CARTRON

It is believed that coffee originates from Ethiopia. It then migrated towards the Arabian peninsula as early as the XIIth century. Joseph Cartron scrupulously selects the Costa Rica and Kenya varieties, two countries highly renowned for the quality of their coffee-shrubs. The Costa Rica variety brings a remarkable aromatic power whilst the Kenya variety brings all its balance to the liqueur. Cognac and Rum, added in balanced and precise proportions, bring body and length in mouth to Joseph Cartron's Coffee Liqueur. This processing secret contributes to the development of all the flavour of the coffee to produce this exceptional product.

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

The coffee beans are roasted and crushed for the unique needs of the Joseph Cartron Company. The coffee and pure alcohol are poured in a pot-still, then heated until the mixture begins to boil lightly. This step is essential so that the alcohol penetrates right to the core of the beans and absorbs all their flavour. After a day's maceration, the infusion - which has had time to take on the warm colour and the flavour of the Coffee - is clarified. In order to obtain perfect penetration of the alcohol in the beans, they are topped up again with pure alcohol, heated again and left to macerate for a full day. The lid and the swan neck are then placed on the pot-still and the mixture is re-heated. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condenses on the cold sides of the lid, then returns as liquid to the bottom of the still and recharges with more flavours. This phenomena recurs until the top sides of the still become hot. The alcohol full of the aromas of the coffee is called spirit of Coffee. It evaporates through the swan neck and condenses in the serpentine. The infusions and the spirit are then blended. Slow incorporation of crystallized sugar to the spirit naturally lowers the alcohol content whilst the addition of Cognac and Rum develops all the coffee flavour.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: dark walnut robe with a copper coloured rim. Golden reflections on the sides of the glass. The legs are regular, generous and continuous.

To the nose: the nose is open, ample, aromatic and pleasant with hints of smoked wood and toast. Perfectly delicate and soft.

In the mouth: the first wave is generous. The texture covers the papilla with a feeling of torrefaction. The finale is long with a noble bitterness that underlines the persistence.

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE CARAMEL JOSEPH CARTRON

Joseph Cartron's Caramel Liqueur is made from liquid cooking caramel, token of richness, flavour and greed. Its appetizing amber colour as well as its incomparable length in mouth produce a very elegant liqueur, perfect in the making of savoury cocktails.

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

The liquid cooking caramel is mixed with pure alcohol in strict proportions. The selected alcohol is neutral so as to avoid all undesirable parasite tastes: thus, all the richness of the caramel taste will develop. A little quantity of crystallized sugar is then added. It dissolves slowly which naturally lowers the alcohol content. The liqueur is then ideally balanced and the caramel flavour is perfectly expressed. 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: old-gold robe with orangy hints. Good fluidity and quite tight legs. The legs are slow and regular on the sides of the glass.

To the nose: the nose is intense with salty butter and brown sugar notes. Hints of custard and vanilla sugar.

In the mouth: the mouth is based on elegance and finesse. No feeling of sugarness. Remarkable purity at the end in mouth. The length in mouth is exceptional and finesse takes over from intensity.

Adds a gourmet touch to desserts

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE CHATAIGNE JOSEPH CARTRON (Chestnut)

Typical winter fruit, the chestnut brings all its roundness to Joseph Cartron's Chestnut Liqueur. Only the traditional varieties yielding smaller but more tasty fruits are selected. They restitute all the sweet smoothness of marrons glacés (candied chestnuts). This liqueur, with a persistent taste, is an essential ingredient in the making of the most astonishing cocktails.

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

All the delicate and precise art of blending expresses itself in the production of this liqueur: the different ingredients are assembled in perfect proportions – a very well-kept secret... Rum is added at this stage of the process: the liqueur is then perfectly balanced and reveals all its amplitude. The mixture is delicately stirred then filtered before being bottled with great care. 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: oak-coloured robe with a gold rim.  
To the nose: the nose is fresh with vegetal hints and notes of fresh butter. A certain aromatic complexity appears.  
In the mouth: the first wave is refreshing with no feeling of excessive sweetness. The mouth is round and oily. The finale reveals pastry notes with a flavour of marron glacé (candied chestnut). Persistence between 8 and 10 on the caudalie scale.

Essential in the making of numerous cocktails

Alcohol content: 18%  
Size: 70cl, 50cl and 3cl miniature  
Store away from light and heat



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# LIQUEUR DE CHERRY BRANDY JOSEPH CARTRON



2009  
90/95

Cherry selection and their blending, here lies all the secret of the fruity aroma of Joseph Cartron's Cherry Brandy Liqueur. The fruits are grown locally, less than 25kms from Nuits-Saint-Georges where Joseph Cartron has carefully selected two varieties. The proportions of the chosen fruits are well-balanced between the bitter Montmorency cherry and the Chalonnaise black cherry varieties. Cognac and Kirsch are added in very specific quantities and it is the blend of all these noble ingredients which results in a fine, harmonious and ample liqueur.

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

The vats are loaded with fruit up to 2/3 of their volume, and then topped up with pure alcohol. Maceration, separate for the black cherries and the bitter cherries, is carried out at room temperature and lasts 4 to 5 weeks for a perfect result. The resulting infusions are then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit. Cognac and Kirsch are added at this moment of the process: the liqueur is then perfectly well-balanced and reveals all its amplitude. This process is the result of a 'tailor-made' recipe - jealously kept secret, which optimizes the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: copper cherry-red robe. The legs are quite strong with a good visual fluidity.

To the nose: notes of cherry stones macerated in eau-de-vie. Open, pleasant and ample nose.

In the mouth: the first wave is fruity on a macerated stone. Plenty of finesse in mouth without any sugary feeling. Texture with a lot of sap. The fruit dominates the richness.

Essential in the making of numerous cocktails

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store in a fresh place after opening if the bottle is to remain open for several months

Store away from light and heat



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# COCODY JOSEPH CARTRON (Coconut)



The greedy richness of the coconut and the power of a delicious Rum give all its exotism, structure and length in mouth to Joseph Cartron's Coconut Liqueur. All the flavour of the Caribbean contained in this fresh and soft liqueur brings finesse and elegance to the most unctuous of tropical cocktails.

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

All the delicate and precise art of blending expresses itself when producing this liqueur: the different ingredients are blended in perfect proportions - a very well-kept secret... Rum is added at this stage of the process: the liqueur is then perfectly balanced and reveals all its amplitude. The mixture is delicately stirred then filtered before being bottled with great care. 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: brilliant, limpid and crystal-clear robe. The rivulets are strong on the edge of the glass.

To the nose: the nose is open with exotic notes. Hints of coconut milk. In the mouth: the first wave is pure and fresh with a good feeling of softness together with fresh and vanilla hints of milk. A certain finesse and much elegance. Very good persistence of between 15 and 20 on the caudalie scale.

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

Alcohol content: 21%

Size: 70cl

Store away from light and heat





# LIQUEUR DE CURACAO BLEU JOSEPH CARTRON

Joseph Cartron's Blue Curaçao is made from the essential oils of the sweet orange Para variety from Brazil and Florida, all selected from the best fruit farms. Only the core of the peel is kept in the processing of these essential oils, the bitter white skins are meticulously discarded. The spirit of orange obtained from these essential oils is blended with a touch of rose absolute. It is the exclusive character of this recipe which restitutes all the light and sour flavour of the fruit as well as that discreet and soft of the rose. The deepness of the colour will bring richness and intensity to the best of cocktails.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The orange essential oils and the pure alcohol are poured into the pot-still. It is then assembled and the mixture is put to heat. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still where it increases its aroma content. This phenomena recurs until the top sides of the still become hot. The alcohol full of orange aromas, once evaporated and passed through the swan neck and the serpentine, becomes the spirit of orange. The slow incorporation of crystallized sugar to this spirit naturally lowers the alcohol content to 25% and develops all the fruity orange flavour to which is added a finishing touch of rose absolute.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: ocean-blue robe very brilliant and very limpid. Rim with slightly green reflections. Hardly any legs. Viscosity is quite strong on the sides of the glass.

To the nose: the nose is fresh with flowery notes as well as a certain softness.

In the mouth: the mouth is sirupy with a round and oily texture laced with minty hints. Spicy and rose flower notes. Retro-olfaction brings flavours of orange rind. The finale is fresh.

Essential in the making of numerous cocktails

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE CURACAO ORANGE JOSEPH CARTRON

The Joseph Cartron Curaçao Orange Liqueur is made from the essential oils of sweet oranges (Para variety from Brazil and Florida) selected from the best fruit farms. Only the core of the peel is kept in the processing of these essential oils, the bitter white skins are meticulously discarded. The spirit of orange obtained after distillation gives its exceptional character to this liqueur and brings all the roundness, softness and flavour of the fresh orange just crushed in mouth.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The orange essential oils and the pure alcohol are poured into the pot-still. It is then assembled and the mixture is put to heat. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still where it increases its aroma content. This phenomena recurs until the top sides of the still become hot. The alcohol full of orange aromas, once evaporated and passed through the swan neck and the serpentine, becomes the spirit of orange. The slow incorporation of crystallized sugar to this spirit naturally lowers the alcohol content and develops all the fruity orange flavour.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: old-gold robe with hints of copper, of a good brilliance and limpidity. Regular and tight legs.

To the nose: the nose is fresh and pure. Great aromatic fruity intensity underlined by hints of bitter orange peel.

In the mouth: the first wave is generous, fruity and fresh. Remarkable feeling of biting into an orange. The balance between sugarness and freshness is perfect. The finale reveals a fine bitterness which enhances an exceptional persistence.

Essential in the making of numerous cocktails

Alcohol content: 35%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE CURACAO RUBIS JOSEPH CARTRON

Joseph Cartron's Rubis Curaçao is made from the essential oils of sweet orange Para variety from Brazil and Florida, all selected from the best fruit farms. Only the core of the peel is kept in the processing of these essential oils, the bitter white skins are meticulously discarded. The spirit of orange obtained from these essential oils is blended with a touch of rose absolute. It is the exclusif character of this recipe which restitutes all the light and sour flavour of the fruit as well as that discreet and soft of the rose. The deepness of the colour will bring richness and intensity to the best of cocktails.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The orange essential oils and the pure alcohol are poured into the pot-still. It is then assembled and the mixture is put to heat. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still where it increases its aroma content. This phenomena recurs until the top sides of the still become hot. The alcohol full of orange aromas, once evaporated and passed through the swan neck and the serpentine, becomes the spirit of orange. The slow incorporation of crystallized sugar to this spirit naturally lowers the alcohol content to 25% and develops all the fruity orange flavour to which is added a finishing touch of rose absolute.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: ruby-red robe very brilliant and limpid. Hardly any legs. Viscosity is quite strong on the sides of the glass.

To the nose: the nose is fresh with flowery notes as well as a certain softness.

In the mouth: the mouth is sirupy with a round and oily texture with minty hints. Spicy and rose flower notes. The retro-olfaction brings flavours of orange rind. The finale is fresh.

Delicious as a cocktail drink

Alcohol content: 25%

Size: 70cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE FRUIT DE LA PASSION JOSEPH CARTRON

In Brazil and the West Indies Passionfruit is appreciated for its medicinal qualities, but we prefer their flavour qualities. Very dull to look at but beautifully coloured inside, the fruits used in the composition of Joseph Cartron's Passionfruit Liqueur are very carefully selected. Their quality beautifully restitutes the power of the perfume as well as the sweet and sour flavour of the Passionfruit. Pleasantly pulpy, the liqueur is not filtered so as to bring out all the rich substance of the fruit.

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

The concentrated fruit juice is mixed with pure alcohol in strict proportions. The selected alcohol is neutral so as to avoid all undesirable parasite tastes: thus, all the richness of the fruit taste will be able to develop. Crystallized sugar is then added. It dissolves slowly which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then perfectly balanced and really oozes with Passionfruit flavour. The liqueur is not filtered so as to safeguard all the aromatic richness of the fruit. Pulp deposits in the bottle: it is necessary to shake it before use. Joseph Cartron's know-how comes into top position to concoct the most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: yellow opaque robe of a good brilliance. Regular viscosity.  
To the nose: the aromatic palette is noble on a crunchy, pure and fresh fruit. Feeling of the flavour of fresh fruit juice.  
In the mouth: the mouth is unctuous with a feeling of fruit purée. Discreet sugarness with a very fruity finale. The finale in mouth is a feeling of noble bitterness.

Essential in the making of numerous cocktails

Alcohol content: 25%  
Size: 70cl, 50cl and 3cl miniature  
Shake before use  
Store in a fresh place after opening if the bottle is to remain open for several months  
Store away from light and heat



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# LIQUEUR DE GINGEMBRE JOSEPH CARTRON (Ginger)

The reputation of Ginger is high. In the XVIIIth century, it was so famous that Madame du Barry offered it to each of her lovers. It's a bet they appreciated its famous special taste! Today, we use the ginger roots of great quality from Thailand and Brazil: they give Joseph Cartron's Ginger Liqueur all its power and length in mouth as well as all the flavour both spicy and ample of this exotic root.

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

The ginger roots are cut into fine slices so as to favour perfect penetration of the alcohol. Maceration is carried out at room temperature and lasts 4 weeks until the mixture is perfect. The resulting infusion is then carefully distilled. The slow incorporation of crystallized sugar, at this stage of the process, naturally lowers the alcohol content and develops the complex Ginger flavour. 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 the most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: translucent, crystal-clear and brilliant robe.

To the nose: ample hints of spices and white pepper. Fresh wet straw and root notes.

In the mouth: the aromatic palette is astonishing. Notes of wet earth. Spicy and peppery flavours in retro-olfaction.

Essential in the making of numerous cocktails

Adds a gourmet touch to cooking

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES



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Store away from light and heat



1882

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JOSEPH  
CARTRON

# LIQUEUR DE GRENADE JOSEPH CARTRON (Pomegranate)



2009  
96/100



Pomegranates have been cultivated since over 5000 years in Iran and the North of India. It is even said they were harvested in the hanging gardens of Babylon. They were introduced in Andalusia in the VIIIth century. Symbol of fertility and prosperity, the fruits that constitute the juices used in Joseph Cartron's Pomegranate Liqueur are very carefully selected. Their quality perfectly restitutes the flavour of Pomegranate, both sweet and sour with hints of red berries.

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

The concentrated fruit juice is mixed with pure alcohol in strict proportions. The selected alcohol is neutral so as to avoid all undesirable parasite tastes: thus, all the richness of the fruit taste will develop. Crystallized sugar is then added. It dissolves slowly which naturally lowers the alcohol content and develops the fruit flavour. The liqueur is then perfectly balanced and really oozes with Pomegranate flavour. Joseph Cartron's know-how comes into top position to concoct the most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale ruby-red robe, beautiful brilliance and transparency.  
The legs are strong.  
To the nose: the nose is pure, full of sunshine, with a great aromatic finesse. The nose is determinant at the aroma level.  
In the mouth: mellow mouth with sour fruity notes. Sugarness is discreet, upheld by the freshness of the fruit. Beautiful fruity finale with a very good persistence.

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

Alcohol content: 18%  
Size: 70cl, 50cl and 3cl miniature  
Store away from light and heat



1882

NUITS-SAINT-GEORGES



JOSÉPH  
CARTRON

# IMPERIAL CARTRON

Imperial Cartron Triple Orange with Cognac uses essential oils of sweet orange peels of the Para variety from Brazil and Florida. Only the core of the peel is kept in the processing of these essential oils, the bitter white skins are meticulously discarded. But it is only at the crucial moment of distillation that the taste of the oranges will fully develop to give this spirit of orange, particularly concentrated in flavours and perfumes. The Cognac brings body and length in mouth to this liqueur. A small quantity of bitter cherries puts a deliciously fresh finishing touch to this balanced and harmonious blend.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The essential oils of the oranges and the pure alcohol are poured into the pot-still. They are then assembled and the mixture is put to heat. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condenses on the cold sides of the lid, then returns as liquid to the bottom of the still where it increases its concentration in aroma. This phenomena recurs until the top sides of the still become hot. The alcohol full of orange aromas, once evaporated and passed through the swan neck and the serpentine, becomes the spirit of orange. A perfect quantity of Cognac is then added. The slow incorporation of crystallized sugar to this spirit naturally lowers the alcohol content and develops all the fruity orange flavour.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale topaz robe. The legs are tight, confined and dense.  
To the nose: the nose is dense with a feeling of softness. Very beautiful aroma complexity with notes of eau-de-vie, orange-flower and bitter orange peel. Great aromatic purity and fine noblesse.  
In the mouth: full and generous mouth quickly enhanced by the orange peel flavour. Sugarness remains discreet and balanced. The finale is dense. Feeling of persistence of a good origin eau-de-vie.

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

Alcohol content: 40%  
Size: 70cl and 3cl miniature  
Store away from light and heat



# LIQUEUR DE KIWI JOSEPH CARTRON



The first Kiwis to arrive in Europe came from China in the sixties. But these fruits really seduced europeans since the eighties. Their taste both sweet and sour, as well as their beautiful green coloured flesh, are perfectly reproduced in Joseph Cartron's Kiwi Liqueur. Softness and roundess will astonishingly help to concoct delicious cocktails.

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

All the delicate and precise art of blending is fully expressed in the making of this liqueur: the various ingredients are mixed in perfect proportions – a secret jealously kept. The mixture is delicately stirred then filtered before bottling with great care. Joseph Cartron's know-how comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: emerald-green robe with hints of yellow. Yellow rim.  
To the nose: the nose is fresh and sweetish. The sweetness is aromatic with fine vegetal notes, hints of green tea and fern.  
In the mouth: the mouth is round and soft. Sugary with a good finale on the fruit.

Essential in the making of numerous cocktails

Alcohol content: 20%  
Size: 70cl, 50cl and 3cl miniature  
Store away from light and heat





JOSEPH  
CARTRON

# LIQUEUR DE LYCHEE JOSEPH CARTRON



The Lychee originates from China – traces of its cultivation go back over 2000 years. This very juicy fruit, also called Chinese Cherry, has a very delicate taste close to that of the rose. The aromatic power, the energy of the fruit as well as its freshness are all faithfully reproduced in Joseph Cartron's Lychee liqueur. Unusual, astonishing in the concoction of surprising cocktails.

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

All the delicate and precise art of blending is fully expressed in the making of this liqueur: the various ingredients are mixed in perfect proportions – a secret jealously kept. The mixture is delicately stirred then filtered before bottling with great care. Joseph Cartron's know-how comes into top position to concoct most original cocktails.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: limpid, transparent, crystal-clear robe. Very good brilliance.

To the nose: the nose is open and intense. The purity of the fruit remains with hints of softness.

In the mouth: the first wave is mellow. The finale is fruity with a good persistence. Hints of faded roses at the end.

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

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE MANDARINE JOSEPH CARTRON

Joseph Cartron's Mandarine Liqueur uses the best essential oils of tangerines from Sicily, where the typicity of the soil is ideal to produce the most perfumed of fruits. The quality of these very soft citrus fruits is even more essential as only the rind of the fruit is used to produce the essential oils, the bitter white skins are meticulously discarded. The soft bitterness of the tangerine rind develops, thanks to Joseph Cartron's artisanal method of distillation. In this way, the quality of the recipe reveals all the aromas of the tangerine and produces a very unctuous and fruity Joseph Cartron Mandarine Liqueur.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The tangerine essential oils and the pure alcohol are poured into the pot-still. It is then assembled and the mixture is put to heat. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still where it increases its aroma content. This phenomena recurs until the top sides of the still become hot. The alcohol full of tangerine aromas, once evaporated and passed through the swan neck and the serpentine, becomes the spirit of tangerine. The slow incorporation of crystallized sugar to this spirit naturally lowers the alcohol content and develops all the fruity flavour of the tangerine.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: dense nasturtium-colour robe. The legs are tight. Sugary density.

To the nose: the nose is discreet with hints of bitterness. Fresh and fruity with spicy feelings. Important aromatic generosity.

In the mouth: the mouth is of great volume. The flavours remain on the flesh of the fruit. The finale is spicy with a certain sugarness and a feeling of freshness.

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

Alcohol content: 37%  
Size: 70cl and 3cl miniature  
Store away from light and heat



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# 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 fruitiness. Very exotic notes.

In the mouth: the mouth is mellow, with a generous texture underlined with a good fruitiness 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



1882

NUITS-SAINT-GEORGES



JOSÉPH  
CARTRON

# LIQUEUR DE MARASQUIN JOSEPH CARTRON



The name given to Joseph Cartron's Maraschino Liqueur comes from the name 'Marasche' given to small bitter cherries grown in Croatia. The added Kirsch brings its structure to this liqueur. This processing secret contributes to develop all the fruit flavour in order to make this liqueur an exceptional product. Perfectly balanced, slightly sugary with a very pronounced taste of cherry stone, it is a choice product essential in the making of delicious cocktails and desserts.

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

All the delicate and precise art of blending expresses itself in the production of this liqueur: the different ingredients are assembled in perfect proportions – a very well-kept secret... The mixture is delicately stirred then filtered before being bottled with great care. All the process is carried out in respect of the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: transparent and crystal-clear colour of a beautiful brillance. The viscosity is dense.

To the nose: the nose is very ample with aromas of bitter almonds and stones. A feeling of fresh mint as well as notes of candied cherries finish the nose.

In the mouth: the mouth is built on a good balance between sugar and fruit. Feeling of jam.

Essential in the making of numerous cocktails

Adds a gourmet touch to desserts

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE MELON JOSEPH CARTRON

The melons we use come from the famous terroir of Cavaillon and its region. Harvested late in season when they are brimming with sunshine and very ripe, we only select the heaviest fruits - those with the highest sugar content. Slow maceration will free all the unctuous flavour of the fruit, its freshness synonym of summer as well as its beautiful orangy colour. Thanks to the quality of our unique recipe, Joseph Cartron's Melon Liqueur is definitely a really exceptional liqueur.

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

The vats are loaded with fruit up to 2/3 of their volume, and then topped up with pure alcohol. Only the flesh of the fruits are kept, the pips and skin are carefully removed so as to avoid any undesirable vegetal taste. Maceration is carried out at room temperature and lasts 10 to 12 weeks until the mixture is perfect. This is the minimum necessary time for the alcohol to be saturated with all the melon flavour. The resulting infusion is then racked and carefully filtered. Slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the fruit flavour. The liqueur is then perfectly well-balanced and reveals all its amplitude. These traditional processes are carried out according to a recipe - jealously kept secret - which optimizes the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: pale gold yellow robe of a beautiful brilliance and limpidity. Fluidity after swirling the glass.

To the nose: the nose is intense with an aromatic freshness and great purity of the fruit. Good definition of the fruit with no heaviness.

In the mouth: the mouth shows a sugarness well wrapped around the flesh of the fruit with a light bitterness at the end which enhances the persistence. Good reminiscence of the fruit.

Essential in the making of numerous cocktails

Adds a gourmet touch to desserts

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES



# LIQUEUR DE MELON VERT JOSEPH CARTRON

The melons we use are selected with great care. Harvested late in season when they are brimming with sunshine and very ripe, we only select the heaviest fruits - those with the highest sugar content. Joseph Cartron's Melon Vert Liqueur is the result of slow maceration of the fruits followed by the addition of a small quantity of Melon Vert aroma. The quality of this recipe gives all its fresh and unique summer fruit flavour to this liqueur.

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

The vats are loaded with fruit up to 2/3 of their volume, and then topped up with pure alcohol. Only the flesh of the fruits are kept, the pips and skin are carefully removed so as to avoid any undesirable vegetal taste. Maceration is carried out at room temperature, the necessary time for the alcohol to be saturated with all the flavour of the Melon Vert. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the Melon Vert aroma. 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.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: emerald-green robe with yellow hints.  
To the nose: discreet with a feeling of freshly cut fruit peels.  
In the mouth: the first wave is round and oily. The finale has a flavour of sugarness and the lightness of fresh fruit.

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

Alcohol content: 18%  
Size: 70cl and 3cl miniature



1882

NUITS-SAINT-GEORGES



JOSEPH  
CARTRON

# LIQUEUR DE PAMPLEMOUSSE ROSE JOSEPH CARTRON (Grapefruit)



The taste of pink grapefruit is very sophisticated, a subtle mixture of refreshing sweetness and sourness. The fruits that make up the juices used to produce Joseph Cartron's Pink Grapefruit Liqueur undergo an extremely strict selection: they come from the best orchards of Israël and Florida where they burst with sunshine and sugar. The quality of the fruits and the recipe bring all the flavour, aroma and beautiful colour of the pink grapefruit to this refined liqueur, very long in mouth.

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

The concentrated fruit juice is mixed with pure alcohol according to strict proportions. The selected alcohol is neutral so as to avoid undesirable parasite tastes: all the complex taste of the fruits can thus develop. Crystallized sugar is then added. It dissolves slowly which will naturally lower the alcohol content and develop the fruit flavour. The liqueur is then perfectly balanced and fully expresses all the Grapefruit 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 pink milky robe. Good fluidity.  
To the nose: the nose is fresh with hints of green and peppery mints.  
Purity of grapefruit bursting at full maturity.  
In the mouth: the first wave is mellow, round, oily and underlined by a fresh yet discreetly bitter finale.

Essential in the making of numerous cocktails

Alcohol content: 18%  
Size: 70cl, 50cl and 3cl miniature  
If a slight decantation is observed around the neck of the bottle, this is normal: just shake the bottle  
Store away from light and heat



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# PARFAIT AMOUR JOSEPH CARTRON

In his Rational Treaty on distillation dated 1769, Déjean boasts about the merits of the use of citron in Parfait Amour and declares: 'those who discover somewhat the nature of citron, will agree it is not possible to find another more perfumed fruit'. Well-known in the XVIIIth century, this liqueur already enchanted the papilla by its vivacious and sour flavour. Previous to the cultivation of lemon, the citron, grown on the shores of the Mediterranean - where it is the most juicy and the most aromatic -, is famed for the pleasant perfume of its peel. Joseph Cartron's Parfait Amour is ideal in the making of fresh and light cocktails, bringing notes of citrus fruits and liquorice as well as a very beautiful purple colour.

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

All the delicate and precise art of blending expresses itself in the production of this liqueur: the different ingredients are assembled in perfect proportions – a very well-kept secret... The mixture is delicately stirred then filtered before being bottled with great care. All the process is carried out in respect of the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: beautiful purple robe with a bluey rim.

To the nose: the nose is open with a certain softness. Notes of liquorice and bitter peel.

In the mouth: the first wave is hot with a quite sirupy texture. The feeling of bitter peel at the end reinforces the persistence in mouth.

Delicious as a cocktail

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE PASTEQUE JOSEPH CARTRON (Watermelon)

Grown in hot climate countries, the production of watermelon is recorded in ancient Egypt and thereafter spread to all the Mediterranean. Watermelon is synonymous of summer, freshness and immediately reminds one of ones childhood and the pleasure of biting into its red and juicy flesh. Slow maceration of the flesh of the fruits together with the quality of our original recipe brings to Joseph Cartron's Watermelon liqueur its beautiful pink fuschia colour and its soft and original flavour.

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

Maceration, carried out at room temperature, lasts 10 to 12 weeks, until the mixture is perfect. This is the necessary time for the alcohol to be saturated with all the fruit flavour. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the fruit flavour which will be reinforced thanks to watermelon aroma. 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.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: beautiful pale pink robe of medium intensity. Fluidity in the glass and discreet legs.

To the nose: the nose is airy, aromatic and remains fresh with hints of sherbet.

In the mouth: texture in mouth is of a good unctuousness. Fruitiness is discreet and airy. The last wave in mouth comes with a feeling of slight bitterness. The finale is a feeling of watermelon pips flavour.

Essential in the making of numerous cocktails

Alcohol content: 18%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



# LIQUEUR DE PEPPERMINT BLANC JOSEPH CARTRON



Made from Chinese peppery mint and icy mint, the mint essential oil used in the processing of Joseph Cartron's White Peppermint Liqueur is entirely natural with a great aromatic strength. The ancestral know-how of Joseph Cartron fully expresses itself when comes the moment of blending the different ingredients of this liqueur, with a furious freshness, pleasantly peppery and very long in the mouth.

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

The recipe elaborated by Joseph Cartron is unique. The essential oil of mint is mixed with alcohol in due proportions - a well-kept secret. Then the slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the aromatic plant. The liqueur is then perfectly well-balanced and reveals all its amplitude. These traditional processes are carried out according to a recipe - jealously kept secret, which optimizes the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: limpid, transparent and brilliant robe. Quite fluid after swirling with a pretty strong viscosity.

To the nose: the nose is ample with hints of peppery mint. Aromatic freshness with hints of menthol and a vegetal touch.

In the mouth: the first wave is neat with a texture built on finesse. No sugary flavour. Good overall balance with a feeling of freshness. The finale has a good persistence. The menthol dominates at the end in mouth.

Delicious on the rocks

Essential in the making of numerous cocktails

Alcohol content: 24%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

NUITS-SAINT-GEORGES



# LIQUEUR DE PEPPERMINT VERT JOSEPH CARTRON

Made from Chinese peppery mint and icy mint, the mint essential oil used in the processing of Joseph Cartron's Green Peppermint Liqueur is entirely natural with a great aromatic strength. The ancestral know-how of Joseph Cartron fully expresses itself when comes the moment of blending the different ingredients of this liqueur of a beautiful emerald-green colour, furiously fresh, pleasantly peppery and very long in the mouth.

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

The recipe elaborated by Joseph Cartron is unique. The essential oil of mint is mixed with alcohol in due proportions - a well-kept secret. Then the slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the aromatic plant. The liqueur is then perfectly well-balanced and reveals all its amplitude. It is then coloured in deep green. These traditional processes are carried out according to a recipe - jealously kept secret, which optimizes the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: beautiful emerald-green robe. Quite fluid after swirling with strong viscosity.

To the nose: the nose is fresh, mentholated and quite airy.

In the mouth: the first wave gives a feeling of fresh mint. Harmony is excellent. Sugarness remains discreet at the end in mouth. Fresh and mentholated hints in retro-olfaction.

Delicious on the rocks

Essential in the making of numerous cocktails

Alcohol content: 21%

Size: 100cl, 70cl, 50cl and 3cl miniature

Store away from light and heat



1882

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# LIQUEUR DE PISANG JOSEPH CARTRON

Pisang means 'banana' in Indonesian. Joseph Cartron's Pisang Liqueur is obtained from a secret blending of Indonesian green banana infusion and green banana aroma. The Indonesian variety with its very white flesh is famous for its rich and incomparable taste. Joseph Cartron's recipe together with precise maceration time perfectly captures all the fruit exotism and taste in this unctuous liqueur, top of the list for its exceptional remanence and fantastic emerald-green colour.

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

Maceration lasts until the mixture is perfect. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the fruit which will be reinforced thanks to green banana aroma. 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.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: emerald-green robe.

To the nose: pleasant and open. Aromatic softness with an invading fruitiness. Great purity of the fruit.

In the mouth: the first wave is fresh. The fruit comes out immediately. Texture is round with a nice fruity oiliness. Dominant sweetness with quite a soft finale.

Essential in the making of numerous cocktails

Alcohol content: 21%

Size: 70cl and 3cl miniature

Store away from light and heat



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# LIQUEUR DE POIRE WILLIAMS JOSEPH CARTRON



The Joseph Cartron Poire Williams Liqueur requires many a know-how: that of the processing of Poire Williams eau-de-vie of course, but also the very precise art of blending. Originating from the best terroirs, the pears used by Joseph Cartron are those of the first pick usually put aside for table use added to those of the pick reserved for processing. The little sugar added to our liqueur will then enhance all the freshness of the fresh fruit and will allow amateurs of Poire Williams to savour this delicacy with a moderate alcohol content and to appreciate all its richness and its aroma in a cocktail.

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

The processing of the Poire Williams eau-de-vie, basis of our liqueur, starts by the fermentation of the fruits in vats during several weeks. The itinerant distillers with whom we work since generations then proceed to the distillation which is carried out in a traditional copper pot-still, of Burgundian type. The eaux-de-vie are then poured into glass demijohns protected by wicker baskets, after which begins the period of ageing (2 to 5 years) in our non-isolated attic. They will lose the aggressivity of their youth and reveal all their aromatic strength. The Poire Williams eau-de-vie is then blended with the other ingredients, of which sugar and water, according to a recipe – jealously kept secret since several generations.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: crystal-clear robe. Viscosity is dense on the sides of the glass.

To the nose: the nose is pure with a feeling of pear purée of good stock and good maturity.

In the mouth: the first wave is round, velvety and silky. The flavour in mouth confirms the nose. Sweetness is at the back. Great purity of the fruit with no heaviness.

Essential in the making of numerous cocktails

Alcohol content: 25%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



# LIQUEUR DE POMME VERTE JOSEPH CARTRON (Manzana Verde)



Often called Manzana Verde, our liqueur is produced thanks to the clever match of Granny Smith and Golden Delicious apples. The fruits making up the juices used to elaborate Joseph Cartron's Pomme Verte Liqueur are selected in the best orchards. Their quality perfectly reveals the delicious acidity of the Granny-Smith. The incorporation of a little quantity of Golden Delicious brings to this liqueur the good sweet taste of the fruit and a very pleasant length in mouth.

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

The concentrated fruit juice, naturally sweet, is mixed with pure alcohol in due proportions. The chosen alcohol is neutral so as to avoid any undesirable parasite tastes: thus, all the complexity of the fruit taste will develop. The liqueur is then perfectly balanced and fully expresses all the flavour of the green apple. These traditional processes are carried out on an artisanal basis and according to a recipe jealously kept secret.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: crystal-clear and transparent robe with a beautiful brilliance. Very fluid in the glass.

To the nose: the nose is ample, striking and intense. Purity of the fruit with feelings of freshness without heaviness. The apple variety comes out behind each aromatic palette.

In the mouth: the first wave is fresh and well-balanced. No feeling of sugarness. Orchard fruit purity comes out. The finale is pure with feelings of citrus fruits.

Delicious on the rocks

Essential in the making of numerous cocktails

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat





# LIQUEUR DE PRUNELLE JOSEPH CARTRON (Sloe)

The 'prunelle' (wild sloe) is a small violet-coloured sloe which only grows wild. When fully ripe, the sloe turns black and shiny and is harvested after the first frosts in the countryside of the West European countries. Only the stones are used to produce Joseph Cartron's Prunelle Liqueur, the elegant taste of their almonds is the signature of its typical character. Slow maceration together with the quality of Joseph Cartron's recipe captures all the most particular flavour of the sloe. The softness of the stones brings all its authenticity and finesse to this traditional Burgundian liqueur.

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

The fruit pulp is meticulously removed, then the stones are rigorously brushed and dried. The vats are filled with one third of stones and two thirds of pure alcohol. Maceration is carried out at room temperature and lasts about 6 months for a perfect result. It is the minimum time for the alcohol to fully penetrate the almond of the stone, capture all its aroma and to take on its beautiful golden colour. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the flavour of the stone. It is then perfectly balanced and reveals all its amplitude. These traditional processes are carried out according to a recipe – a secret jealously kept – which optimizes the ancestral know-how of the Joseph Cartron Company.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: beautiful pale golden yellow robe with a good brilliance. The legs are strong. Unctuous liqueur after swirling.

To the nose: the nose is on the stone. Feeling of aromatic warmth. Very fine, very delicate liqueur with a remarkable aromatic palette.

In the mouth: the first wave is generous, round, frank with a discreet sweetness. In retro-olfaction, the persistent flavour of the stone continues. Exceptional length in mouth.

Essential in the making of numerous cocktails

Use as a digestif at room temperature

Alcohol content: 40%

Size: 70cl and 3cl miniature

Store away from light and heat





# LIQUEUR DE TRIPLE SEC JOSEPH CARTRON

Joseph Cartron's Triple Sec Curaçao is made from the essential oils of the sweet orange (Para variety from Brazil and Florida) and bitter oranges (Bigarade from the Ivory Coast and Sicily), all selected from the best fruit farms. Only the core of the peel is kept in the processing of these essential oils, the bitter white skins are meticulously discarded. The harmonious blending of the two varieties of fruit as well as the traditional character of this recipe ensure an extreme concentration of spirit of orange of a rare intensity. The singular flavour of bitter orange is perfectly restored.

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

The process used is totally artisanal and reveals the ancestral know-how of the Joseph Cartron Company. The orange essential oils and the pure alcohol are poured into the pot-still. It is then assembled and the mixture is put to heat. The pot-still used by Joseph Cartron is a pear shaped retort: its specific shape increases the concentration of the aromas. Part of the vapours rises and condensates on the cold sides of the lid, then returns as liquid to the bottom of the still where it increases its aroma content. This phenomena recurs until the top sides of the still become hot. The alcohol full of orange aromas, once evaporated and passed through the swan neck and the serpentine, becomes the spirit of orange. The slow incorporation of crystallized sugar to this spirit naturally lowers the alcohol content and develops all the fruity orange flavour.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: colourless robe, crystal-clear and very brilliant. The rivulets are fine on the sides of the glass. Viscosity is quite strong.

To the nose: the nose is fresh and airy with a certain elegance and a certain finesse. The nose remains discreet with an important perception of orange peel.

In the mouth: the texture in mouth is round and oily. Good overall harmony between surgarness, orange peel and power. A lot of finesse and a good persistence in retro-olfaction.

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

Alcohol content: 40%  
Size: 70cl, 50cl and 3cl miniature  
Store away from light and heat



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# LIQUEUR DE VANILLE JOSEPH CARTRON

The Spanish discovered Vanilla in America early in the XVIth century and brought it back to Europe where it was extremely appreciated especially under the reign of Louis XIV. In order to obtain pods rich in aroma, the production of this thousands of years' old spice requires constant care which makes it one of the most expensive food product in the world. The Vanilla we select comes from the best farms in Madagascar, country renowned for the excellence of its production. The pods brimming with perfume bring power of taste, blandness and roundness to Joseph Cartron's Vanilla Liqueur – token of the best of cocktails.

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

Maceration of the Vanilla pods in alcohol lasts until the mixture is perfect. The resulting infusion is then racked and carefully filtered. The slow incorporation of crystallized sugar naturally lowers the alcohol content and develops the Vanilla flavour. It is then perfectly balanced and reveals all its amplitude. All this process, carried out according to artisanal know-how, has resulted in finding the perfect proportion of sugar which fully develops the fruit taste. 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: beautiful dark mahogany robe. Yellowish rim. Amber coloured hints on the sides of the glass. The legs are quite strong.

To the nose: the nose is quite open with hints of crème pâtissière infused with Vanilla pods. Good aromatic softness.

In mouth: the mouth is suave with an oily, round texture. The finale is fresh and pure with a brioche flavour. No heaviness at the end.

Essential in the making of numerous cocktails

Ideal to add a gourmet touch to desserts

Alcohol content: 20%

Size: 70cl, 50cl and 3cl miniature

Store away from light and heat



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