

LIQUEUR DE PASTÈQUE 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 one's 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 unctuousity. 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



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NUITS-SAINT-GEORGES