

CRÈME DE FRAMBOISE JOSEPH CARTRON



Deep colour, finesse, round and long in the mouth are the characteristics of Joseph Cartron's Crème de Framboise (Raspberry Liqueur) a unique product. Our fruit producers, located in the Hautes Côtes de Bourgogne area, less than 20kms from Nuits-Saint-Georges, are the same since generations. The excellence of this recipe requires the delicate blending of the Lloyd George and Rose de Plombières fruit varieties. The mixture of these little fragile berries guarantees the tasty authenticity of this fruit 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 is carried out at room temperature and lasts 4 to 5 weeks, time for the colour and aromas of the raspberries to be fully transferred to the alcohol. The infusion obtained is then decanted and carefully filtered. Crystallized sugar is slowly mixed in which naturally lowers the alcohol content and develops the flavour of the fruit. The liqueur is then ideally saturated and full of expression. This process is the result of a 'tailor-made' recipe jealously kept secret as well as the ancestral know-how of the Joseph Cartron Company.

JOSEPH CARTRON'S TOP TIPS FOR TASTING

To the eye: cherry-red ruby robe. Good fluidity with a strong capillarity effect.

To the nose: very exalting on a very pure fresh fruit. The nose is of a great finesse and aromatic freshness. Feeling of biting into the fruit. In the mouth: at first suave and concentrated. The texture is round. Feeling of a fruit concentrate, length and finesse in the mouth.

Good persistence between 10 and 15 on the caudalie scale. The finish in the mouth remains elegant, no sweet sensation, the fruit is at the forefront.

Delicious straight on ice

Essential in the making of cocktails

In Royal Raspberry: 1/5 Joseph Cartron Crème de Framboise (Raspberry Liqueur) + 4/5 Crémant de Bourgogne

Adds a gourmet touch to cooking and desserts

Alcohol content: 18%

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

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

