

LIQUEUR DE FIGUE JOSEPH CARTRON

FIG LIQUEUR

Intrinsically Mediterranean, the fig is a symbol of generosity, fertility, and abundance. Only purple figs—known for being the sweetest and most fragrant—are used in the Joseph Cartron Fig Liqueur recipe. They are harvested in Morocco, where growing conditions are ideal. Picked at peak ripeness, the sun-drenched fruits reveal tender flesh with an intense aromatic flavor.

Our liqueur is made from the slow maceration of the figs, along with a small proportion of alcoholate and concentrated juice, capturing the full essence of the fruit. The fig infusion and the quality of the blending give this delicious liqueur its aromatic richness and spicy, honeyed notes.

THE JOSEPH CARTRON SAVOIR-FAIRE

The vats are filled two-thirds with fruit, then topped with neutral alcohol. The cold maceration process lasts around six weeks, allowing the alcohol to capture the figs' delicate aromas. The resulting infusion is then drawn off. A slow incorporation of crystal sugar and water naturally reduces the alcohol content. A small amount of natural fig flavor and alcoholate is added to fully develop the fruit's flavor. The precise blend is carefully filtered, and the addition of concentrated juice completes the process—creating a fully saturated liqueur that expresses all its potential. These steps are carried out artisanally, in line with a closely guarded secret recipe, reflecting the ancestral expertise of Maison Joseph Cartron.

TASTING NOTES

Appearance : Clear and brilliant mahogany hue.

Nose : Open and inviting, with soft, sweet aromas of candied fruit complemented by a vegetal touch and pleasant hints of honeyed mandarin.

Palate : Spicy and honeyed notes with a hint of orange zest. Fresh and well-balanced mouthfeel. The finish highlights ripe fig and its grainy texture.

Enjoy neat over ice or in cocktails.

Shake before use.

ABV : 20%.

Available sizes : 70cl, 50cl et 3cl.

Keep away from heat and light.



PURE TASTE, SINCE 1882.