










JOSEPH CARTRON

Crème de Pêche de Vigne

\$28.80

* Suggested retail price



	Product code	10347673
	Licensee price	\$25.04
	Format	6x500ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Fruit liqueur
	Country	France
	Regulated designation	Not applicable
	Region	Burgundy
	Colour	Amber
	Closure type	Cork

ABOUT THIS WINERY

Joseph Cartron liqueurs were established in Nuits-St-Georges in Burgundy in 1882 and are already in the 4th generation of liquorists. The House therefore produces liqueurs, but also brandies. It is a family and artisanal company, which has only been gaining in notoriety since its creation. Its reputation is now international.

TASTING NOTES

Eye : Golden color with a very beautiful shine.

Nose: Pure, open and full-bodied. No surprise on the excellent origin of the fruit. The nose is very elegant with aromas of fresh fruit.

Palate: Round, fat and with a rich texture with retro-olfaction the purity of the fruit. Very good persistence.

Delicious on ice. Indispensable in the composition of many cocktails.

PRODUCTION NOTES

The vats are loaded with fruit to 2/3 of their volume and then filled with superfine alcohol. The maceration is carried out cold and lasts from 10 to 12 weeks until the peach color and aromas are perfectly transferred to the alcohol. The duration of maceration is essential.

It preserves the delicate flesh of these fragile fruits and gives the alcohol the necessary time to penetrate to the stone, thus releasing all their aromas. Only this method will allow the vine peach to fully develop all its...

