



## CARTRON CHERRY BRANDY LIQUEUR

SKU: LICCB

Joseph Cartron has been a family run business since 1882, with strong roots in the town of Nuits-Saint-Georges at the heart of Burgundy's cru vineyards. The soil of this region has been producing high quality fruit for centuries, which for many years have been used in the production of Burgundy wines.

Cartron specialises in the production of liqueurs, crèmes, ratafia, marc, eaux de vie, with a team of craftsmen using age old recipes. The cherries used to produce Cartron Cherry Brandy 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 Chalonaise 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.

**Tasting Notes:** Notes of cherry stones macerated in eau-de-vie. Open, pleasant and ample nose. In the mouth, the first wave is fruity with plenty of finesse. The fruit dominates the richness.

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