



CARTRON CRÈME DE MYRTILLE DE MONTAGNE LIQUEUR

SKU: LICCDMY

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 bilberries used to create Cartron Crème de Myrtille are harvested by hand, at an altitude of 800 to 1000 meters (2500 to 3200 feet), where they can fully develop. Cartron asked for fruit samples from the different areas of growth in order to choose only the most aromatic.

Then, all the bits of leaves and twigs are eliminated in order to keep only the fruit. This uncompromising process represents the unique guarantee to obtain perfect fruits, full of flavour and aromas.

Tasting Notes: The nose is discreet with nuances of sweets and crystallised fruits. Very strong aromatic concentration of the fruit after swirling the glass. The mouth is balanced and gives a feeling of biting into the fruit. Sweetness and freshness of the fruit are well-balanced.

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