



CARTRON CHÂTAIGNE LIQUEUR

SKU: LICCHAT

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.

Typical winter fruit, the chestnut brings all its roundness to Joseph Cartron's Chestnut Liqueur. Only the traditional varieties yielding smaller but more tasty fruits are selected. They reconstitute all the sweet smoothness of marrons glacés (candied chestnuts). This liqueur, with a persistent taste, is an essential ingredient in the making of the most astonishing cocktails.

Tasting Notes: The nose is fresh with vegetal hints and notes of fresh butter. A certain aromatic complexity appears. In the mouth, the first wave is refreshing with no feeling of excessive sweetness.

The mouth is round and oily. The finale reveals pastry notes with a flavour of marron glacé (candied chestnut).

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