



CARTRON CACAO BLANC LIQUEUR (WHITE CACAO)

SKU: LICCW

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.

Joseph Cartron has chosen to select the cocoa beans from the Ivory Coast. This country, the world's leading producer, is renowned for the quality of its production still in the hands of small traditional family farms. In order to reconstitute all the character and subtlety of the best black chocolates, fruit quality is as important as the distillation know-how when processing Joseph Cartron's White Cacao Liqueur: the best Ivory coast beans, slightly roasted and crushed, are carefully processed in their pot-still, which liberates all the aroma and flavour of the cocoa.

Tasting Notes: Discreet, with toasty aromas, buttery notes and noble hints of bitter cocoa. In the mouth, the first wave is sirupy but quickly upheld by the bean domination. A good balance that hides the tartness of the bean. The finale is pleasantly minty.

Awards: Gold - The Spirits Business 2017

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