



CARTRON CACAO BROWN LIQUEUR

SKU: LICDCB

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. 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. The addition of Cognac brings mellowness and structure to Joseph Cartron's Brown Cacao Liqueur.

Tasting Notes: Hints of vanilla and gingerbread. In the mouth, the first wave is syrupy, unctuous and ample with hints of fresh butter.

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