



## CARTRON GREEN PEPPERMINT LIQUEUR

SKU: LICDMP

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.

Made from Chinese peppery mint and icy mint, the mint essential oil used in the processing of Joseph Cartron's Green Peppermint Liqueur is entirely natural with a great aromatic strength. The ancestral know-how of Joseph Cartron fully expresses itself when it comes to blending the different ingredients. This liqueur is a beautiful emerald-green colour, furiously fresh and pleasantly peppery.

**Tasting Notes:** The nose is fresh, mentholated and quite airy. In the mouth, the first wave gives a feeling of fresh mint. Harmony is excellent. Sugarness remains discreet at the end in mouth. Fresh and mentholated hints in retro-olfaction.

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