



CARTRON MANGUE LIQUEUR

SKU: LICMAG50

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 mango fruit comes from Myanmar (ex-Burma) and Pakistan. Today it is one of the most eaten fruits in the world, its yellow and juicy flesh reveals all the delicate flavour of peach and flower. The fruits that enter the composition of the juices, used to produce Joseph Cartron's Mangue, are selected with great care.

Their quality perfectly restitutes the beautiful golden colour as well as the exquisite flavour of the mango. An astonishing peppery note at the back of the mouth enhances the aromatic complexity of this liqueur. Pleasantly pulped, the non filtered liqueur perfectly renders all the rich golden substance of the fruit.

Tasting Notes: The nose is very expressive and upheld by a relatively ripe fruitiness. Very exotic notes. The mouth is mellow, with a generous texture underlined with a good fruitiness at the end. The retro-olfaction is in phase with the nose. The notes are very ample and very exotic.

[Download Product Info:](#)

