



CARTRON POIRE WILLIAMS LIQUEUR (WILLIAMS PEAR)

SKU: LICPW

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 Joseph Cartron Poire Williams Liqueur requires many a know-how: that of the processing of Poire Williams eau-de-vie of course but also the very precise art of blending. Originating from the best terroirs, the pears used by Joseph Cartron are those of the first pick usually put aside for table use added to those of the pick reserved for processing.

The little sugar added to this liqueur, enhances the freshness of the fruit and will allow amateurs of poire williams to savour this delicacy with a moderate alcohol content and to appreciate all its richness and its aroma in a cocktail.

Tasting Notes: The nose is pure with a feeling of pear purée of good stock and good maturity. In the mouth, the first wave is round, velvety and silky. The flavour in the mouth confirms the nose. Sweetness is at the back. Great purity of the fruit with no heaviness.

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