



## CARTRON MIRABELLE EAU-DE- VIE

SKU: LIEDVCM

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 cherry-plums used to create Cartron Eau-de-Vie Mirabelle, are harvested in Lorraine (in the East of France), the favourite land of this deliciously golden small plum. Between mid-august and mid-september, their producers pick the fruit brimming with sunshine by slightly shaking the trees. These plums, full of sugar, are then selected on a sorting belt in order to keep only the very best. A round and authentic brandy, Joseph Carton's Eau-de-vie de Mirabelle requires 11kg of fruit to produce a litre.

**Tasting Notes:** The fruitiness, after a good maturity, feels ripe with compote nuances. Distinguished and powerful to the nose. In the mouth, the first wave is ample and warm. The texture is round and oily. Very nice length in the mouth.

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