



CARTRON ABRICOT BRANDY LIQUEUR

£21.20

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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.

Introduced in France in the

fifteenth century, the apricot was only really adopted three centuries later. The fleshy fruits from the Mont du Lyonnais (near Lyons) are harvested very ripe once the summer sunshine has guaranteed their sugar content and beautiful orangy-red colour. The Joseph Cartron Company is very attached to this soft stone variety.

Not only does it promise a spectacular aromatic power when in contact with the alcohol, but it also provides this liqueur with its light and subtle taste of almond. Finally, the added Cognac gives this Joseph Cartron Apricot Brandy Liqueur all its structure and delicately woody flavour. This secret process contributes to the amplification of all the fruit's flavour resulting in an exceptional product.

Tasting Notes: The nose is pure fruit with a good maturity. Nice hints of the apricot stones and

touches of bark brought by the Cognac. Hints of crystallised fruits. The fruit marries perfectly with the Cognac, resulting in a good balance and clean finish.

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