



CARTRON CRÈME DE MIRABELLE LIQUEUR

£24.50

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Categories: [Crème Fruit Liqueurs](#), [Joseph Cartron](#)

Cartron has been a family 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 have been used in the production of Burgundy wines, or fruits to produce juices, liqueurs and fruit brandies.

Carefully selected, the yellowy orange cherry plums, brimming with sugar and sunshine at full maturity are harvested between mid-August and mid-September. The vats are loaded with the plums up to 2/3 of their volume and topped up with pure alcohol, then follows maceration at room temperature which lasts 7 to 8 weeks.

The delicate and precise alliance between the infusion of the fruits and the excellence of the cherry plum eaux-de-vie guarantees a remarkable aromatic power with length in the mouth, roundness and elegance: the secret signature of the famous distiller. Slowly

incorporated at the end, the sugar fully expresses the fruit and balances the Joseph Cartron Crème de Mirabelle.

Awards: International Spirits Challenge 2016 - Bronze.

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