



CARTRON RATAFIA DE BOURGOGNE

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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.

The word ratafia appeared

around 1675 and corresponds to all beverages drunk when signing a treaty or a contract. At the time, Burgundy ratafia was already made from a mixture of grape must, harvested in its geographic appellation area, which undergoes a mutage with a Burgundy brandy. Joseph Cartron has chosen the Burgundy Chardonnay for the must, this choice was finalised after several tests and a lot of research.

Tasting Notes: The nose is discreet with a feeling of very mature grapes. Finesse and aromatic softness. The texture in the mouth is round, suave and oily. The mouth confirms the nose with a feeling of crushing ripe grapes. The length in the mouth is remarkable.

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