



JOSEPH CARTRON LE VERMOUTH BLANC

£31.90

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Joseph Cartron's White Vermouth, is produced from an all-natural recipe using Burgundian Chardonnay as its base. The 16 botanicals including Wormwood, Orange, Clove, Laurel, Nutmeg, Liquorice and Elderflower - just to mention a few - have all been carefully selected to achieve the ultimate flavour. To these are added three fruit infusions of Apricot, Sloe and Burgundian Pêche de Vigne reflecting the region and history of Joseph Cartron. These 19 aromatic plants, flowers and stone fruits,

macerate separately at room temperature in a mixture of water and pure alcohol. Expertise and patience are essential in order to guarantee the right timing in which the alcohol acquires the taste of each botanical used. Indeed each maceration lasts from 5 to 15 days for the aromatic plants and flowers and from 2 to 6 months for the fruits. The infusions obtained are then racked and carefully filtered. The maceration from the wormwood is distilled in Joseph Cartron's traditional still. The spirit of the wormwood and the infusions are then blended according to very specific proportions with the Burgundian Chardonnay making 75% of the volume. The slow incorporation of the crystallized sugar is the last step: it develops and enhances even more the flavours and perfumes of the blend.

