

CAROLE QUINTON

COINTREAU'S NOSE



COINTREAU

ANGERS • FRANCE • 1849



QUINTON, COINTREAU MASTER DISTILLER

From the selection of ingredients to their blending, from distillation to finished product, Carole Quinton has been watching over Cointreau's precious orange liqueur since spring 2016. As Master Distiller, she is the sixth generation to vouch for Cointreau's inimitable flavor and unique savoir-faire, developed almost 150 years ago by Edouard Cointreau. A feat of balance, authenticity and aromatic richness, whose recipe has been both preserved and constantly reinvented since its creation in 1875.



COINTREAU MASTER DISTILLER: BETWEEN TRADITION AND MODERNITY, A PROFESSION OF EXCELLENCE

Visit an orchard in Ghana, calculate the weight of the stills at the distillery, test new peel varieties in the laboratory, set up a sensory analysis panel, demonstrate the organoleptic qualities of the liqueur to mixologists and distributors around the world... Cointreau's Master Distiller's responsibilities are manifold. A title that alone reveals the rarity and nobility of this individual's savoir-faire, and her exceptional level of expertise.





COINTREAU'S NOSE

In charge of the raw material selection, most notably the orange peel, Carole Quinton travels the world in search of fruits with the greatest aromatic power and complexity. From one year to another, the qualities of the peels vary based on climate, sun exposure, and soil. In Ghana, Senegal, Tunisia, Brazil and Spain, she builds close relationships with farmers and oversees the implementation of extremely rigorous standards. Planting, flowering, pruning, treating, watering, picking, peeling, drying... the orchard management and harvesting hold no secrets for her. ***“Like a winemaker striding through their vineyard and tending their grapes, I need to be in the orchard, in contact with the orange trees, to see everything, to feel everything.”*** She then carries out an unforgiving selection, keeping only the noblest peels.

THE “GUARDIAN OF THE TEMPLE”

How is it possible to recreate the perfect harmony of the Cointreau liqueur in each distillation? This comes from the savoir-faire of the Master Distiller.

First, there is the crucial formulation stage, for which only Carole Quinton holds the secret: the blending of sweet and bitter orange, fresh and dried peels, zesty touches and spicy notes, in quantities and proportions that vary according to the harvest.

Then, there is the alchemy of distillation, a true concentrate of expertise and tradition. At Cointreau, distillation is only partially automated, a deliberately artisanal approach, now rare in the world of spirits, which preserves the soul and the mystery of the liqueur. The distillation process has therefore been guided by a ritual that began almost 150 years, one which uses all five senses: touch, to assess the heat in the boiler; hearing and sight, to verify the pressure and quantity of alcohol in the column; and, of course, smell and taste, to test the conformity of the liqueur.

Between heritage and modernity, Carole Quinton ensures both the transmission and the continuous enrichment of this precious savoir-faire. *“Cointreau might be made using the same practices as 150 years ago, but it also learns from the continuous contributions of agronomic science. Sometimes I work as an engineer, with my eye set on production parameters, sometimes as an artisan who performs an ancestral ritual, sometimes as a perfumer, who lets herself be guided by the olfactory and gustatory notes of the liqueur.”*





A VALUED AMBASSADOR

Carole Quinton is also a spokesperson for Cointreau to press, distributors and mixologists around the world. Because who better than the Master Distiller to speak about the exceptional qualities of Cointreau?

“Nothing enchants me more than to discover — or rediscover — the extraordinary sensory properties of the liqueur: its aromatic complexity and unique sweetening power make it an unparalleled cocktail base. It is impossible to resist Cointreau’s spirit: its generosity, roundness, fullness, but also its energy!”





CAROLE QUINTON, THE “DISCIPLINED CREATIVE”

A LOVE OF NATURE

As it is often the case with those with an exceptional sense of smell, everything can be traced back to childhood and a garden. Hers.

Her personal space in the family garden, where she made her own plant arrangements, used her tools, grew her flowers, and started an ambitious vegetable garden as a little girl. Green was in her DNA, with one grandfather a gardener and the other a farmer. From one, she inherited her passion for the plant world. From the other, a respect for the land, the cycle of the seasons, and the mysterious power of nature.

“Today, I just need to glance at my garden and all my childhood memories come flying back to me... Every evening, I look at my plants, my flowers, my vegetable garden, my orchard... the experience is magical, delicate and precious. It’s like I understand their language.”





A PREDESTINED PATH

It's not surprising that she chose to study agronomy, which first sent her, by a play of fate, to the Ecole Supérieure d'Agriculture d'Angers, a stone's throw from the historic headquarters of the Maison Cointreau! She then travelled to **Germany, Canada**, and the **United Kingdom**. She spent three years at the prestigious James Hutton Institute in Scotland, working on selection and breeding programs for red fruit species. "That's where I learned the delicate balance of being a breeder, between rigor and creativity." This land-loving but pragmatic soul blossomed in applied research and R&D. Quality control of raw plant materials; command of maceration, fermentation and distillation processes... in 20 years, she acquired unique experience and vast know-how, which naturally prepared her to become a Cointreau Master Distiller.

Today, the circle is complete: Carole has returned, firmly rooted in the Angevin soil, her imagination alert, her thirst for learning still intact. *"Angers is Cointreau, and Cointreau is Angers. The celebrated 'douceur Angevine', sung by the poet Joachim du Bellay, and the dynamism of a young city, full of students... It is the same contrast that I find in Cointreau: the subtle sweetness and energetic freshness of orange. All Cointreau is in that balance."*

CV OVERVIEW

- Masters in Sciences from the University of Angers
- Graduate of the Ecole Supérieure d'Agriculture d'Angers, with a major in crop production and agronomy
- Graduate of the James Hutton Institute (Dundee, Scotland): spent three years training as a breeder (genetic selection of species according to a precise objective, cultivation, studies, process, marketing...)
- 1997-2007 Conducting research and development projects, specializing in vegetal raw materials: molecular biology, physio-chemical properties, quality control, etc.
- 2007-2016 Project Management in Spirits Research and Development: selection of ingredients; formulation and conduction of trials
- Since 2016 Master Distiller Cointreau



ABOUT COINTREAU

“I HAVE PASSIONATELY THROWN MYSELF INTO RESEARCHING THIS LIQUEUR. I WANTED IT TO HAVE THE PURITY OF CRYSTAL AND A DELICATELY SUBTLE FLAVOR THANKS TO THE PERFECT HARMONY OF SWEET AND BITTER ORANGE PEELS.”

Edouard Cointreau

Since its creation in 1849, Maison Cointreau has been driven by the creative impulse that gave it life. Balanced and crystalline, this liqueur has kept its original characteristics inspired by its visionary creator. Its character and excellence lie in the rigorous selection and blending of sweet and bitter orange peel, a meticulous task entrusted to Cointreau’s Master Distiller. A premium liqueur, Cointreau has a long-standing presence on all five continents. Its superior quality makes it a favorite among mixologists and has earned it a place of choice in the most renowned bars in the world.







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