Burgundy Spring Punch

- 3 fresh Raspberries
- 30ml Vodka
- 15ml Joseph Cartron Crème de Framboise de Bourgogne
- 20ml fresh Lemon juice (1/2 Lemon)
- Joseph Cartron Crémant de Bourgogne

RECIPE: Crush 3 fresh raspberries in a shaker. Add the Vodka, the Crème de Framboise and the lemon juice. Shake, filter and pour in a Tumbler glass filled to two thirds with ice cubes. Fill with the Crémant de Bourgogne before serving.

DECORATION: Decorate with a skewer of raspberries and mint leaves.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Colour

- 3 fresh Raspberries
- 1 slice of Lime
- 40ml of Joseph Cartron Crème de Framboise de Bourgogne
- 10 ml of Raspberry purée
- 40ml Vodka
- 200ml Sprite (Lemonade)

RECIPE: At the bottom of a cone shaped glass put the raspberries then the lime slice flat on top. Pour the Crème de Framboise, the raspberry purée in a shaker full of crushed ice. Shake, filter and pour over the lime slice. Add the Vodka and fill up with Lemonade before serving.

DECORATION: Decorate with two raspberries and a slice of lime.

Tasting Tip

Mellow and very fresh cocktail.

Created by the Pershing Hall (Paris) barmen



Pampluna

- 35ml Joseph Cartron Pink Grapefruit Liqueur
- 15ml Joseph Cartron Crème de Framboise de Bourgogne
- 25ml Gin
- Lemon Soda

RECIPE: Pour all the ingredients, except the Lemon Soda, in a shaker. Shake and pour in a 25cl Tumbler glass half filled with ice cubes. Add the Lemon Soda. Stir and serve.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Trotta



Raspberries Fizz

- 3-4 fresh Raspberries
- -40ml Gin
- 20ml Lemon juice (1/2 Lemon)
- 30ml Joseph Cartron Crème de Framboise de Bourgogne
- 10ml Brown sugar
- 50ml Perrier

RECIPE: Crush the raspberries lightly in a shaker. Add the other ingredients except the Perrier. Shake and pour in a Tumber glass. Fill up with the Perrier and serve.

DECORATION: Decorate with a skewer of fresh raspberries.

Tasting Tip

Mellow and very fresh cocktail.

Created Philippe Morin

