

SPRITZ BLANC

MATTHIAS INGELMANN - LES GRANDS VERRES - PARIS

- 45 ml of White Mattei Cap Corse
- 5 ml of Manguin Oli'Still
- 1 pinch of salt
- 100 ml of **Joseph Cartron Crémant de Bourgogne**

RECIPE

Pour all the ingredients in a wine glass full of ice cubes. Mix delicately with a spoon.

DECORATION

Green olive, lemon peel.

TASTING TIP

This floral cocktail with notes of fresh olives and lemon is delicious early in the evening.



BEE

TONINO LAURENT - BAR LE XV - NANCY

- 30 ml of **Joseph Cartron Crème de Framboise**
- 10 ml of **Joseph Cartron Liqueur de Miel**
- 10 ml of yellow Bio lemon juice
- 100 ml of **Joseph Cartron Crémant de Bourgogne**

RECIPE

Mix directly in a flute the Liqueur de Miel, the Crème de Framboise and the lemon juice then add the Crémant de Bourgogne.

DECORATION

Fresh raspberries sprinkled with icing sugar.

TASTING TIP

This festive cocktail is sharp and feminine. The softness of the honey sweetens the hint of acidity of the raspberry. The sparkle of the Crémant de Bourgogne brings lightness to this mixture.



LE CARTRON SPRITZ

MONSIEUR MOUTARDE TEAM - DIJON

- 10 ml of **Joseph Cartron Eau-de-Vie de Framboise Sauvage**
- 25 ml of **Joseph Cartron Crème de Cerise**
- 10 ml of yellow lemon juice
- 100 ml of **Joseph Cartron Crémant de Bourgogne**

RECIPE

Pour all the ingredients in a wine glass full of ice cubes. Mix delicately with a spoon.

DECORATION

Slice of lemon, raspberries, Monsieur Joseph's Cherries.

TASTING TIP

This cocktail with fruity notes reveals both in the nose and in the mouth a greedy, sparkling and well balanced complexity.



THE FLYING SQUAD

NICOLAS BRULIN - HENRIETTA HOTEL BAR - LONDON

- 30 ml of Château de Laubade VSOP Armagnac
- 5 ml of Liqueur de Chartreuse Jaune (Yellow Chartreuse Liqueur)
- 20 ml of **Joseph Cartron Crème de Mirabelle**
- 10 ml of Belvoir Ginger Cordial
- 25 ml of yellow lemon juice
- **Joseph Cartron Crémant de Bourgogne**

RECIPE

Shake all the ingredients except the Crémant. Filter over ice cubes in a flute. Fill up with the Crémant.

DECORATION

Orange peel.

TASTING TIP

This aromatic and refreshing cocktail delivers a strong intensity.



CRÉMANT DE BOURGOGNE

PHOTOS: IMAGE & ASSOCIÉS - CREATION BIGGERBAND - LA PLUIE & LE BEAU TEMPS.
ALCOHOL ABUSE IS DETRIMENTAL TO YOUR HEALTH - DRINK RESPONSIBLY.



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LE GALOPIN PAR CARTRON

MONSIEUR MOUTARDE TEAM - DIJON

- 150 ml of **Joseph Cartron Liqueur de Thé Noir Fumé**
- 3 g of powder gelatine
- 50 ml of lime juice
- 100 ml of white of egg
- 30 ml of **Joseph Cartron Liqueur de Miel**
- 15 ml of Burgundy Verjus
- 2 shots of Bitter Truth Orange Bitters
- 100 ml of **Joseph Cartron Crémant de Bourgogne**

RECIPE

One hour in advance prepare an espuma. In a bain marie, dissolve the gelatine in the Liqueur de Thé. Leave to cool. Pour this mixture in a blender, with the lime juice and white of egg. Blend in order to obtain a homogeneous and foamy mixture. Pour the preparation in a whipped cream half-litre siphon, mix and leave to cool for one hour. In a Galopin type glass, pour the Liqueur de Miel, the Verjus, the Orange Bitters and the Crémant. Mix delicately with a spoon. Add to 2/3 of the glass the espuma foam.

DECORATION

Dehydrated Orange.

TASTING TIP

This cocktail delivers in the nose as in mouth a festival of notes: roundness of Honey, complexity of Smoked Tea, freshness of Crémant and touch of sourness of Verjus.



VICTORIA'S SPRITZ

DAVID ANDRLE - THE CASH ONLY BAR - PRAGUE

- 20 ml of 47 Monkey Gin
- 10 ml of fresh yellow lemon juice
- 5 ml of **Joseph Cartron Liqueur de Violette**
- 5 ml of sugar syrup
- 30 ml of sparkling water
- 50 ml of **Joseph Cartron Crémant de Bourgogne**
- Jasmine Water Spray

RECIPE

Pour all the ingredients on ice cubes in a wine glass. Mix delicately with a spoon. Finish with a spray of Jasmine Water.

DECORATION

Violet petals, lemon peel.

TASTING TIP

This cocktail with fragrances of violet and jasmine is inspired by Victoria's Secret fragrant moisture mist.



LE CAS(k) N°6

TONINO LAURENT - BAR LE XV - NANCY

- 15 ml of **Joseph Cartron Crème de Cassis de Bourgogne**
- 15 ml of JM Cognac Cask Finish Rum
- 10 ml of yellow Bio lemon juice
- 100 ml de **Joseph Cartron Crémant de Bourgogne**

RECIPE

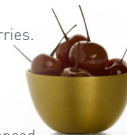
Mix all the ingredients directly in a flute, finishing with the Crémant.

DECORATION

Square of chocolate, Monsieur Joseph's Cherries.

TASTING TIP

The alliance of old rum and blackcurrant enhanced by the Crémant de Bourgogne brings strength and peps to this festive cocktail with woody and sparkling notes.



SOIRÉE

ALEX WALKER - THE ARTESIAN BAR - LONDON

- 20 ml of Cognac
- 5 ml of Liqueur de Chartreuse Jaune (Yellow Chartreuse Liqueur)
- 7,5 ml of **Joseph Cartron Cocody**
- 5 ml of yellow lemon juice
- 3 shots of Peychaud's Bitters
- 1 shot of Absinthe
- **Joseph Cartron Crémant de Bourgogne**

RECIPE

Shake all the ingredients except the Crémant. Filter over ice cubes in a flute. Fill up with the Crémant.

DECORATION

Lemon peel.

TASTING TIP

This very balanced cocktail, suave and fruity delivers subtle alliances of Cognac and Coconut.



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DE CARTRON
B

Crémant de Bourgogne

Cocktails created by **David Andrle, Nicolas Brulin, Matthias Ingelmann, Tonino Laurent, Alex Walker** and **Monsieur Moutarde Team**.