



PE-PLUM

JOSEPH AKHAVAN - MABEL - PARIS

- 40 ml of Jamaican Rum
- 15 ml of **Joseph Cartron Crème de Mirabelle**
- 20 ml of fresh Lime juice
- 10 ml of Barley Water

RECIPE

On crushed ice, pour all the ingredients directly in a Tiki style glass or a little presentation bottle.

DECORATION

Bunch of mint, cherry plum, lime, almonds.

TASTING TIP

This cocktail with lovely tropical alliances is tart and fresh. The Rum reveals its power and underlines the punch of the cherry plum. Can be drunk in the middle of the evening when the night remains ahead!



BELLE A BOIRE

JOSEPH AKHAVAN - MABEL - PARIS

- 30 ml of **Joseph Cartron Crème de Mirabelle**
- 15 ml of cloudy Apple juice
- Crémant

RECIPE

Pour all the ingredients directly into a Champagne glass. Fill up with Crémant.

DECORATION

Thin slices of fresh strawberries.

TASTING TIP

Very light, fresh, fruity and sparkly summer cocktail. The cherry plum explodes in the mouth and the nose due to the Crémant, to be drunk at the apéritif.



MIRABULLES

JOSEPH AKHAVAN - MABEL - PARIS

- 40 ml of Gin
- 15 ml of **Joseph Cartron Crème de Mirabelle**
- 15 ml of fresh Lemon juice
- 5 ml of sugar syrup
- Sparkling Water
- 3 fresh raspberries

RECIPE

Crush the raspberries at the bottom of a shaker. Add the other ingredients. Shake and filter into a Highball glass on ice. Fill up with Sparkling Water.

DECORATION

Raspberries, lemon, a sprig of rosemary.

TASTING TIP

The crispness of the raspberry gives this cocktail a lovely tartness and expresses the cherry plum on tangy notes. Fresh, light and tangy it can be drunk on a sunny terrace.



MISS MIRABELLE

JOSEPH AKHAVAN - MABEL - PARIS

- 30 ml of **Joseph Cartron Crème de Mirabelle**
- 20 ml of **Joseph Cartron Elderflower Liqueur**
- 10 ml of Aperol
- 15 ml of fresh Lemon juice
- Ginger Ale or Sparkling Water

RECIPE

Pour all the ingredients directly into a Highball glass full of ice. Fill up with Ginger Ale or Sparkling Water.

DECORATION

A good bunch of mint and small coloured berries.

TASTING TIP

Fresh and light, this feminine style cocktail is slightly bitter, floral and fruity. Perfect at brunch time, its spicy touch harmonizing the cocktail will appeal to each and all.



JOSEPH
CARTRON
1882
Nuits-Saint-Georges

COLLECTION

MS

Crème de Mirabelle Liqueur de Sureau

Cocktails created by **Joseph Akhavan & Anthony Banner**



GREEN NIGHTS

JOSEPH AKHAVAN - MABEL - PARIS

- 35 ml of Gin
- 20 ml of **Joseph Cartron Elderflower Liqueur**
- 15 ml of fresh Lemon juice
- 2 slices of cucumber
- 3 basil leaves
- ½ bar spoon of white sugar

RECIPE

Shake all the ingredients without crushing them then, filter into a Rock glass on ice with a strainer.

DECORATION

Basil leaf and slices of cucumber.

TASTING TIP

Fresh, light and tart cocktail (an alliance of elderflower and vegetal notes).



SUREAU DE VIE (ELDERFLOWER FOR LIFE)

ANTHONY BANNIER - BAR SPIRIT - LONDRES

- 40 ml of **Joseph Cartron Elderflower Liqueur**
- 20 ml of Vodka (optional for a better kick)
- 100 ml of cloudy Apple juice
- 15 ml of fresh Lemon juice
- Sparkling Water

RECIPE

Mix all the ingredients in a Highball glass full of ice cubes and stir with a spoon. Add the Sparkling Water.

DECORATION

A slice of cucumber cut diagonally and a big bunch of mint.

TASTING TIP

Fresh summer cocktail, refreshing and easy to make. The mint aromas mix beautifully with the apple, the cucumber and the elderflower alliance.



PINK SANGRIA

ANTHONY BANNIER - BAR SPIRIT - LONDRES

For 1 cocktail:

- 1 portion of **Joseph Cartron Elderflower Liqueur**
- 1 portion of Provence Rosé Wine
- 1 portion of Sparkling Water
- 1/8 peach - 1 strawberry - a wedge of both orange and lemon

For 6/10 persons:

- 1 bottle of **Joseph Cartron Elderflower Liqueur**
- 1 bottle of Provence Rosé Wine
- 1/2 bottle of Sparkling Water
- 1 peach - 8 strawberries - 1/2 orange and a sliced lemon

RECIPE

Mix the Elderflower Liqueur, the Wine and the fruits and leave to macerate for 1/2 hour. Add the Sparkling Water and fill up with ice before serving.

TASTING TIP

This summer aperitif, to be prepared in advance, is fruity, light and well-balanced.



MADIANA

JOSEPH AKHAVAN - MABEL - PARIS

- 20 ml of JM White Rum
- 20 ml of **Joseph Cartron Elderflower Liqueur**
- 10 ml of **Joseph Cartron Ratafia de Bourgogne**
- 10 ml of Aperol
- 2 drops of Absinthe

RECIPE

Mix all the ingredients together in an Old Fashioned glass on a block of ice.

DECORATION

Orange peel and/or an edible flower.

TASTING TIP

Bitter, full-bodied, aromatic (soft freshness of the elderflower amplified by the Absinthe and the Ratafia, contrasting with the power of the Rum and the tartness of the bitter).



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