

# Blackberry Crush

- 55ml of **Joseph Cartron Ratafia de Bourgogne**
- 10ml of **Joseph Cartron Crème de Mûre des Roncières**
- 15ml of fresh Lemon juice

RECIPE: Fill an Old Fashioned glass with crushed ice and all the ingredients. Stir with a spoon before serving.

DECORATION: Decorate with a small slice of yellow lemon or the blackberries.

## Tasting Tip

Mellow and very fresh cocktail full of blackberry aroma which recalls sunny days. Ideal after a long day in the sun.

Created by Joseph Akhavan



## Le Portrait

- 3 white Grapes
- 45ml **Joseph Cartron Marc de Bourgogne Hors d'Age A.O.C. "10 ans d'âge"**
- 15ml **Joseph Cartron Ratafia de Bourgogne**
- 15ml fresh Lemon juice (1/3 Lemon)
- 20ml Honey syrup (\*)
- 1 small pinch of ground Mild Pimento

RECIPE (\*) Honey syrup with mild pimento: dilute 1 volume of acacia honey in a volume of boiling water, then put to rest on the side. For 25cl of preparation add a coffee spoon of Mild Pimento wrapped in a small linen bag and leave to infuse and cool. Remove the linen and put the syrup to cool. Crush the grapes in a shaker. Add all the other ingredients. Shake, filter and serve in a cooled Martini glass.

DECORATION: With 3 white grapes.

### Tasting Tip

Love at first sight, an original spicy season cocktail that will astonish with its very Burgundian notes.

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## Let's Twist Again

- 1 bar spoon of white sugar
- 20ml of fresh Lemon juice (1/2 Lemon)
- 40ml of JM White Rum
- 20ml of **Joseph Cartron Ratafia de Bourgogne**
- 10ml of **Joseph Cartron Eau-de-Vie de Poire Williams**
- 15ml of fresh Pineapple juice

RECIPE: Melt the sugar with the lemon juice in a shaker. Add the other ingredients. Shake, filter and pour in a cocktail glass without ice but cooled.

DECORATION: With a slice of pineapple, pineapples leaves.

### Tasting Tip

The use of freshly pressed fruits brings density to the cocktail. The combination of Pear/ Ratafia/Pineapple functions perfectly for this Daiquiri Twist.

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## Strawberry Hills

- 1 Orange slice
- 1 Lemon peel
- 8 fresh Mint leaves
- 60ml **Joseph Cartron Ratafia de Bourgogne**
- 15ml **Joseph Cartron Crème de Fraise des Bois**

RECIPE: Crush the Orange slice with the Lemon peel in a shaker. Add the crushed Mint leaves, the Ratafia and the Crème de Fraise. Shake, filter and serve in a Highball glass on crushed ice.

### Tasting Tip

Mellow and very fresh cocktail.

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