

1970

- 30ml Tequila 100% Agave
- 20ml **Joseph Cartron Triple Sec Liqueur**
- 15ml **Cartron N°7**
- 20ml fresh Orange juice
- 20ml fresh Lemon juice (1/2 lemon)
- A dash of salt

RECIPE: Pour all the ingredients in a shaker. Shake, filter and pour in an Old Fashioned glass full of ice.

DECORATION: Decorate with a nice orange peel, a small slice of yellow lemon, and a strawberry cut in two...

Tasting Tip

A fresh cocktail which plays on the citrus fruits. The salt enhances and associates the aromas.

Created by Joseph Akhavan



De 6 à 7

- 60ml Cartron N°7

- Joseph Cartron Crémant de Bourgogne

RECIPE: Pour the Cartron N°7 in a large wineglass and fill with ice cubes.
Top up with Joseph Cartron Crémant de Bourgogne.
Stir a few seconds with a spoon to mix all the ingredients before serving.

DECORATION: Decorate with red berries if it is the season, or with a bunch of mint leaves.

Tasting Tip

Fresh and light cocktail, ideal for an apéritif on the terrace at the end of the day.

Created by Joseph Akhavan

