

Burgundy Sour

- 1 white of Egg
- 20ml fresh Lemon juice (1/2 lemon)
- 20ml of sugar syrup (*)
- 45ml of slightly malted Whisky
- 15ml **Joseph Cartron Guignolet de Bourgogne**

RECIPE: (*) dilute a volume of white sugar in a volume of water to obtain the syrup. Whip up the white of egg, the lemon juice and the sugar syrup in a shaker with an electric whip or a little hand whip. Add the Whisky then fill up with ice. Shake and filter in a chilled cocktail glass without ice. Pour the Guignolet de Bourgogne over the surface of the glass so that it falls very slowly to the bottom of the glass, then serve.

DECORATION: Decorate with lemon peel or a crystalized Cherry placed at the bottom of the glass.

Tasting Tip

A rich and unctuous cocktail, the Whisky adding a slightly smoky taste.

Created by Joseph Akhavan



Ginger Craft

- 2 or 3 thin slices of Ginger
- 40ml J.M. White Rum
- 15ml **Joseph Cartron Guignolet de Bourgogne**
- 20ml fresh Lime juice
- Ginger Soda (e.g. Canada Dry)

RECIPE: Press the slices of Ginger in a Highball glass with a pestle. Add the Rum, the Joseph Cartron Guignolet de Bourgogne, the lime juice and a few ice cubes. Stir with a spoon to mix all the ingredients. Fill up with ice cubes and add a dash of Ginger Soda before serving.

DECORATION: Decorate with little ginger sticks or a slice of Lime.

Tasting Tip

Fresh and spicy cocktail that associates the softness of the cherry with the spiciness of the Ginger.

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