

Burgundy Spring Punch

- 3 fresh Raspberries
- 30ml Vodka
- 15ml **Joseph Cartron Crème de Framboise de Bourgogne**
- 20ml fresh Lemon juice (1/2 Lemon)
- **Joseph Cartron Crémant de Bourgogne**

RECIPE: Crush 3 fresh raspberries in a shaker. Add the Vodka, the Crème de Framboise and the lemon juice. Shake, filter and pour in a Tumbler glass filled to two thirds with ice cubes. Fill with the Crémant de Bourgogne before serving.

DECORATION: Decorate with a skewer of raspberries and mint leaves.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan



Crémant Cocktail

- 30ml VSOP Calvados
- 15ml **Joseph Cartron Triple Sec Liqueur**
- A piece of white sugar
- 4 jots of Whisky Barrel-Aged Bitters (optional)
- **Joseph Cartron Crémant de Bourgogne**

RECIPE: In a fresh Champagne flute drop a piece of white sugar. Wet with Bitter « Barrel-Aged Whisky » (optional). Pour a very fresh jot of Joseph Cartron Crémant de Bourgogne onto the sugar. Add the Calvados and the Joseph Cartron Triple Sec liqueur then fill up with Joseph Cartron Crémant de Bourgogne.

DECORATION: Decorate with a slice of apple powdered with cinnamon.

Tasting Tip

This cocktail is inspired by the famous « Champagne Cocktail ». A party drink *par excellence*, bubbly and fresh, it plays on the association of orange/cinnamon underlined by the freshness of the apple.

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

