

# 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.

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## 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.

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