

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.

Created by Joseph Akhavan



Marc Julep

- 10/12 mint leaves
- 50ml **Joseph Cartron Marc de Bourgogne Hors d'Age AOC "10 ans d'âge"**
- 10ml **Joseph Cartron White Cacao Liqueur**
- 2 coffee spoons of white sugar

RECIPE: Crush the mint leaves in a Rock glass and add all the other ingredients. Fill to half the glass with crushed ice, mix well. Fill up the glass with crushed ice before serving.

DECORATION: Decorate with the bunches of mint leaves and add a straw.

Tasting Tip

The differing alliances of the Cacao and mint enhance the Marc de Bourgogne.

Created by Joseph Akhavan



NSG Cobbler

- Leaves of two sprigs of Tarragon
- 2 bar spoons of white sugar
- 45ml of **Joseph Cartron Marc de Bourgogne Hors d'Age A.O.C. "10 ans d'âge"**
- 15ml **Joseph Cartron Triple Sec Liqueur**
- 15ml fresh Orange juice

RECIPE: Crush the Tarragon leaves and place in a shaker. Add the white sugar and pour the other ingredients. Shake, filter and serve in a Highball glass full of crushed ice.

DECORATION: Decorate with a slice of orange, redcurrants, blackberries and raspberries on the crushed ice. Add a straw.

Tasting Tip

Mellow and very fresh cocktail.

Created by Joseph Akhavan

