

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

