**~COCKTAIL RECIPES~**

For Armagnac de Montal VSOP:

**“Celini”** – Marseille Restaurant, Hugh Crickmore, Sommelier

1.5 oz VSOP

0.5 oz Grand Marnier

Splash Crème de Cassis

Splash Pineapple juice

Splash cranberry juice

Splash Kirsch

2 oz Champagne

2 slices orange

2 slices lemon

2 slices lime

In a jar muddle lemon, orange and lime Mix all ingredients (except champagne) together and shake well in martini shaker, then add 2 oz of champagne, strain into a martini glass and garnish with a cherry or orange slice.

**“Le Lenox”** – Lenox, Tony Bonner, Bartender

3 parts VSOP

1 part Grand Marnier

2 parts peach nectar

Splash fresh lemon juice

Shake well and pour into martini glass

**“Nutty Frenchman”** – Blue Grotto Restaurant, Robin Hughes

Take a warm brandy snifter

Add 1.5 oz VSOP

0.5 oz Frangelica

0.5 Crème de Cacao

**“Le Chat Rouge sure le Toit Noir”**

4 parts VSOP

2 parts Kalua liqueur

1 part fresh squeezed lemon juice

1 part cranberry syrup

Shake well, strain into cocktail glass. Garnish with fresh cranberry floating.

**“Mellow Yellow”**

1 part VSOP

2 parts lemonade

Garnish with apple slice or lemon wedge.

**“Mekong Nut”** – TanDa, Chis Russel, Owner

2 oz VSOP

1 oz Passion Fruit juice

½ oz Amaretto

¼ oz lime juice

Shake well and pour over ice. Top with 1 oz gingerale. Garnish with cherry and an orange slice.

**“Armagnac the Beautiful”**

1 part VSOP

1 part B&B

Pour into a cocktail shaker with chipped ice. Shake then serve in a martini glass with an optional sprig of mint.

**“Supreme d’Armagnac”** – Hotel de Crillon, Paris

40 ml VSOP

30 ml Grapefruit juice

10 ml orange flower water

Shake and pour into cocktail glass.

**“Sous le Signe de Printemps” –** Fouquet’s Barriere, Paris

50 ml VSOP

10 ml Violet Liqueur

10 ml fresh lime juice

Rosemary

Lemonade

Crush the rosemary with the violet liqueur in a shaker. Add the lime juice and VSOP. Shake and sieve into a tumbler of ice. Complete with lemonade. Decorate with a sprig of rosemary.

**“Sensharmagnac” -** Four Seasons Hotel George V, Paris

4 parts VSOP

5 parts Iced green tea

1 parts honey

Splash of Angoustura Bitters

Shake and pour into an ice filled tumbler. Decorate with a sprig of fresh mint and orange peel.

**“Le Rêve de Safranier” –** Hotel du Palais, Biarritz

4 parts VSOP

2 parts Saffron Syrup

1 part mango coulis

3 parts green apple juice

Apple Frost “Cider on Ice”

**“L’Art Maniac” –** Hotel Martinez, Cannes

20 ml VSOP

10 ml Tia Maria

10 ml Galliano

Splash of Barley water

60 ml of pineapple juice

Put ingredients in shaker, shake with ice and sieve into cocktail glass. Decorate with a slice of pineapple.

**“Vitto Puente” –** Hotel Negresco, Nice, France

Directly pour into champagne flute:

150 ml Vanilla syrup

20 ml mango juice

150 ml VSOP

**“Désir Noir” –** Hotel Normandy Barriere, Deauville

In the shaker put:

40 ml VSOP

20 ml Grand Marnier Condon Rouge

10 ml Crème de Cacao

Decorate with a long spiral of orange peel.

**“Le Victor Bar’magnac” –** The Regent Grand Hotel, Bordeaux

10 ml Sugar syrup

150 ml Lime juice

200 ml Chambord liqueur

450 ml VSOP

Put a few raspberries in a shaker, add the sugar and crush well. Add the other ingredients and shake. Sieve into a cocktail glass. Decorate with a lime, blackberry and lemon peel.

**“L’Instant Plaisir”**- Hotel Royal, La Baule, France

30 ml VSOP

20 ml Chambord liqueur

40 ml raspberry coulis

Top up with Champagne

Finish with a slice of lime on the glass.