



# BACHE GABRIElsen

## SUMMER RECIPES

### **Amour Sanglant**

Winner of the Competition ABF 2000

Theme: Year 2000 Cognac Cocktail

- 2 oz of Bache-Gabrielsen Cognac
- 1/3 oz of cherry juice
- 1/3 oz of vanilla liqueur
- 2 oz of blood orange juice

### **“Bache on the Rocks”**

Note: This is the favourite summer drink of the cellar-master, Jean-Phillipe Bergier

- Serve over ice
- Pour in 2 oz of Bache-Gabrielsen Cognac ( Natur & Eleganse VSOP)

### **Cognac Europe et Elsa**

Winner of the Competition ABF 2005

Theme: Europe

- 1 oz. Bache-Gabrielsen Cognac
- 1.5 oz of pear juice
- 1/2 oz of peach cream liqueur
- 1/2 oz of squeezed lemon
- 1/4 oz of blue curaçao

Embellishment: Kumquat, apple spiral

### **Lemon**

In a “long drink” glass:

- 1 oz of Bache-Gabrielsen Cognac
- Lemon juice
- Cane sugar

### **The Last born: “THE SUMMIT”**

- 1 lime zest
- 4 thin slices of fresh ginger
- 1.5 oz Bache-Gabrielsen Cognac
- 2 oz traditional lemonade
- 1 long piece of cucumber peel

Glass: old-fashioned / rocks

Method: prepare directly in the glass

- Place the lime zest and ginger slices in the glass
- Pour in 3/4 oz. of Bache-Gabrielsen Cognac
- Lightly press the lime and ginger 2 to 3 times using a pestle
- Half fill the glass with ice
- Stir well for 5 seconds using a bar spoon
- 3/4 oz of Bache-Gabrielsen Cognac (Classic VSOP)
- 2 oz of traditional lemonade and the cucumber peel
- Stir well for 5 seconds using a bar spoon
- Serve immediately. Enjoy