

UPGRADE Your Yocktails

WITH FORTIFIED SWEET WINE (VDN) FROM ROUSSILLON



5 Vertified Vins Doux Naturels VDN 40Ps:

BANYULS - BANYULS GRAND CRU
MUSCAT DE RIVESALTES - MAURY - RIVESALTES



YOUNG NON-OXIDIZED VINS DOUX NATURELS (VDN)

(WHITE, ROSÉ, GRENAT RIMAGE)

Punchy and upfront cocktails with fresh, spicy, fruity and floral notes

OLDER OXIDIZED VINS DOUX NATURELS (VDN)

(AMBER, TILED, HORS D'AGE, RANCIO):

Suited for leisurely sipping and ideal replacements for spirits, with subtle and rich aromatic complexity

COCKTAIL RECIPES

INGREDIENTS:

- 1.5 oz of young non-oxidized VDN white or rosé:
 Muscat de Rivesaltes, Maury White, Banyuls White, Rivesaltes Rosé, or Banyuls Rosé
- 2 slice Fresh Ginger,
- 2.5 oz Melon Puree
- 8 fresh basil leaves

GARNISH: One basil leaf and one melon wedge

GLASS: Cocktail glass

METHOD: Muddle fresh ginger, add all the ingredients into a mixing glass with ice, shake and double strain into a frozen martini



INGREDIENTS:

- 1.5 oz of older ozidized VDN Amber, Tiled, or Hors d'Age: Rivesaltes Amber, Rivesaltes Tiled, Maury "Hors d'Age" or Banyuls "Hors d'Age"
- 2 tsp of coconut syrup
- 2 tsp of mangalore liqueur
- 2 tsp of old Rum (7 years old)
- 2 tsp of pineapple juice

GARNISH: 1 mango slice, 1 green apple

GLASS: Highglass

METHOD: Shake all the ingredients and pour into glass. Arrange a small slice of mango and a fan of apple slices at the top of a wooden stick, put inside the glass and add a colored straw

INGREDIENTS:

- 1 oz of young non-oxidized red VDN Grenat/Rimage: Banyuls Rimage, Maury Grenat, or Rivesaltes Grenat
- 1 oz Gin
- .5 oz Chambord
- 1 oz Raspberry juice
- 2 dashes Absinthe, Pomegranate juice or VDN Grenat

GARNISH: Lemon Twist

GLASS: Collins Glass

METHOD: Shake all the ingredients with ice and fine strain into a frozen martini glass, top up with Pomegranate juice



