



CLASSIC CHAMPAGNE COCKTAIL

BACKGROUND

An historic recipe that requires Cognac, sugar and bitters.

INGREDIENTS

1 Part	Martell VSOP
1	Sugar cube
1 Dash	Angostura Bitters
5 Part	Perrier-Jouët Grand Brut

GLASS

Champagne Flute

GARNISH

None

METHOD

1. Pour the Cognac into a chilled champagne flute.
2. Place a napkin on top of the flute.
3. Place a brown sugar cube onto the napkin, directly above the flute.
4. Drop one dash of angostura bitters onto the sugar cube, allow 5/10 seconds for it to soak through the cube.
5. Remove the napkin and place the cube into the flute.
6. Top with Perrier - Jouët Grand Brut Champagne.