

MASTERS OF ALCHEMY

*The 1st ultra premium French VSOP Cognac
80 proof coffee spirit, made in France.*

Grand Brulot revives a 200 plus year old French tradition where rich Coffee was blended with Cognac to create an exquisite tasting drink: The Brulôt.

SINGLE-ESTATE CRAFT DISTILLED

Hand-crafted by the Tardy family on their estate in the Cognac region of France. Cellar master Christoph Tardy - a fifth generation Cognac producer - meticulously selects the finest 'eaux de vie' to craft a unique VSOP Cognac which is blended with premium Ecuadorean 100% Robusta coffee beans selected for their concentrated richness. The blend is then aged in French oak barrels to allow the melding of flavor notes over time.

EVERY DRINK OF THIS FINE VSOP COGNAC
INCLUDES A SHOT OF ESPRESSO.

INGREDIENTS

VSOP Cognac

Premium Ecuadorean coffee

French Brandy

GRAND
BRULOT™

V · S · O · P
COGNAC CAFÉ



TASTING NOTES

This unique dry & smooth coffee liqueur delivers flavor notes of nutmeg & vanilla with subtle honey aroma, combined with rich, roasted, dark & dense nose and flavor from 100% Robusta Espresso.

CONSUMPTION

Grand Brulot gives new life to your favorite premium coffee cocktails. Enjoy the exceptional difference Grand Brulot brings to your favorite Manhattan, Old Fashioned, Espresso Martini, or Sazerac. Or enjoy simply as a coffee shot; or over ice with an orange peel. Grand Brulot is always welcomed!



GRAND BRULOT ESPRESSO MARTINI

A world famous classic cocktail. Grand Brulot enhances the Espresso Martini and delivers an indulgent medley of rich coffee combined with premium French VSOP Cognac. A deliciously revitalizing cocktail that is balanced, warming and eminently drinkable.

2 oz Grand Brulot
1 oz half & half
¼ oz vanilla syrup

METHOD

Using a shaker, combine Grand Brulot, half & half and vanilla syrup. Shake vigorously with ice and then strain into a chilled martini glass. Garnish with a few cracked coffee beans and cocoa powder.



MANHATTAN (GB LIGHTS OVER BROADWAY (VARIANT))

In a mixing glass stir all of the ingredients together. Strain into a chilled cocktail glass with ice or serve up. Garnish with an orange twist and two cocktail cherries.

1 oz Grand Brulot **1 oz bourbon**
1 oz sweet vermouth
3 dashes orange bitters

METHOD

Build in Rocks glass over ice.
 Orange twist garnish.

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