



COCKTAIL CHAMPAGNE

Medium drink
Before dinner

Prepared in:

Glass

Served in:

Champagne flute

Alcohol content:

14% vol

INGREDIENTS

- 9 cl chilled Champagne
- 1 cl Cognac
- 2 dashes Angostura bitter
- 1 sugar cube

METHOD

- Place the sugar cube with 2 dashes of bitter in a large champagne glass;
- add the Cognac;
- pour gently chilled Champagne;
- garnish with orange slice and maraschino cherry.

Behind the cocktail

Cocktail name: Cocktail Champagne.

Creator: John Dougherty.

Venue: competition in New York City.

Story: the cocktail was born in 1889, prepared by John Dougherty in a contest between journalists, which he won.

Alcoholic base: Champagne.

Type of preparation: stirred.