

COCKTAIL CHAMPAGNE

CATEGORY

Medium Drink
Before Dinner

Prepared in Shaker
Served in Champagne
flute

ALCOHOL CONTENT

15,3°

INGREDIENTS

9cl Cold Champagne
1 cl Cognac
2 Angostura droplets
1 Sugar cube
Orange slice
Cocktail Cherry

METHOD

Pour the Angostura onto the sugar cube and deposit it in the bottom of the Flûte. Add the Cognac and complete with the Champagne.



Behind the cocktail

Cocktail name: Cocktail Champagne.

Creator: John Dougherty.

Venue: it was invented in a contest between journalists.

Story: we have news of the drink since the first half of 1800.

Alcoholic base: Champagne, cognac.

Type of preparation: stirred.