

GASPARD DE M.
BLANCHE BAS ARMAGNAC

TROPICAL FRUIT NOTES ACCOMPANIED BY
PEPPERS AND WHITE FLOWERS

SMOOTH FINISH

VERY BRIGHT AND LIGHT

Great for Tiki cocktails! Punch up stirred
cocktails or add complexity to shaken
cocktails like mai tais or mojitos!



FLIP UP FOR COCKTAIL RECIPE!

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CHOCOLATE COLLINS

INGREDIENTS

- 1 ½ oz Gaspard de M. Unaged Armagnac
- ¾ oz Lemon juice
- ½ oz Strawberry liqueur
- ¼ oz Crème de cacao
- Soda water
- Basil

DIRECTIONS

Shake all ingredients together, except soda water

Strain into a Collins glass with ice

Garnish cocktail with a basil leaf



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