

GASPARD DE M.
DISTILLER'S CUT BAS ARMAGNAC

WOODINESS PAIRED WITH SPICES
REMINISCENT OF WHISKEY AND RUM
FRESH PRUNES AND WOOD AROMAS
ROASTED COFFEE FINISH
FRUITY, BAKING SPICE AND DRY FINISH



Great for stirred cocktails! Pairs fantastically
with vermouths and liqueurs.

FLIP UP FOR COCKTAIL RECIPE!

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BRANDY CRUSTA

INGREDIENTS

- 2 oz Gaspard de M. Aged Armagnac
- ½ oz Orange curaçao
- ½ oz Fresh lemon juice
- ½ oz Maraschino liqueur
- 2 dashes Angostura bitters
- 1 Lemon

DIRECTIONS

Cut lemon in half and pare the full peel off one half and juice

Prepare glass by moistening the rim with lemon and dipping in sugar

Curl the lemon peel around the inside

Combine all ingredients in a shaker with ice

Shake and strain into glass and add one small cube of ice



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