



MARTELL



Martell Cognac

An exceptional cognac, **Martell** is particularly recommended as a digestif, for a sophisticated ending to a meal of fine dishes.

VSOP Médaillon can also be enjoyed as an aperitif, on the rocks, or as a long drink with a mixer.

For enthusiasts seeking original flavours, the house of **Martell** offers several fruity cocktails, ideal for discovering the infinite possibilities of cognac. **Martell VSOP Médaillon** is recommended.

Martell Cordon Bleu, **Martell XO** and **L'OR de Martell** should be reserved for exceptional occasions: they are drunk neat.

Due to its rare quality, we recommend serving **Martell** cognac in a crystal balloon glass, in order to combine finesse of aromas and elegance of presentation

Recipes

- **Martell Sour**

- 4 cl Martell VSOP Médaillon cognac
- fresh lemon juice
- cane sugar syrup

Mix the ingredients in a shaker before pouring into a glass with ice.

- **Martell Cosmopolitan**

- 4 cl Martell VSOP Médaillon cognac
- 1 cl Triple Sec
- 1 cl freshly squeezed lemon juice
- 4 cl cranberry juice

- **The Red Rage**

- 2/10 Cognac Martell V.S.
- 2/10 Seagram's Gin
- 2/10 soda
- A dash of grenadine

Mix and serve on ice

Purchase at SouthernWineOnline.com