



ARMAGNAC SERVES

You can appreciate armagnac in various ways, depending on your taste and the circumstances.. Traditionally, armagnac should be enjoyed neat in a tulip glass where you can savour all its spiciness and intense, deep and rich woody and fruity characteristics in successive layers.

The SMWS would not be the SMWS, however, if we didn't offer you a twist on tradition. So we asked our resident cocktail guru Michael Cook to come up with a couple of alternatives.

THE SAZERAC

A true cocktail drinker's drink and the process for making it is more of a ritual - one to be respected!

- 1.** Fill an Old Fashioned glass with crushed ice and coat the inside with absinthe - Pernod absinthe will do for this (or Suze if there's no absinthe). As the ice melts, the absinthe adheres to the glass.
- 2.** Keep this glass to one side while you start working on the actual liquid.
- 3.** Colour one white sugar cube with Peychaud's bitters, put in a mixing glass, add one small lemon twist.
- 4.** Add 15ml of armagnac and, using the flat end of a bar spoon, break down the sugar cube. Keep grinding until all the large sugar crystals have been absorbed. It's important not to muddle or crush the lemon twist as you're only looking for the lighter oils to drift off it through the stirring process - if you crush it, the lemon will excrete harsh oils. Then fill with crushed ice and add 45ml more armagnac (60ml in total). Stir until some of the ice dilutes and the flavours have bound together - do this by tasting.
- 5.** Go back to your absinthe glass and throw away all of its contents. You will now be left with a perfectly chilled anise aromatic glass.
- 6.** Strain the diluted cocktail into the Old Fashioned glass, garnish with a fresh lemon twist and serve.

THE SOCIETY SIDECAR

A Society twist on the traditional Sidecar.

- 1.** Fill a martini glass or a coupe with crushed ice and reserve.
- 2.** Cut a long strip of orange peel.
- 3.** In a mixing glass, add crushed ice, 25ml of SMWS armagnac, 25ml of Cointreau, 25ml of lemon juice and a dash of lime juice. Stir the mixed ingredients with a spoon until the desired taste is reached.
- 4.** Empty the reserved martini glass/coupe of the ice and liquid. It should now be perfectly chilled.
- 5.** Fine-strain the liquid into the chilled glass through a fine sieve to eliminate the finer ice crystals that could mar the drink's appearance.
- 6.** Twist the orange peel delicately around the spoon's handle and add it to the glass.



ENJOY!
