

## Pierre Ferrand Dry Curaçao

£32.00

**Vintage:**

**Bottle Size:** 70cl

**Alcohol %:** 40%

**Country:** France

**Description:**

Classic cocktails demand classic liqueurs and no liqueur is more classic than the Pierre Ferrand Dry Orange Curaçao. Crafted in consultation with cocktail historian David Wondrich and based on a 19th century recipe, it is a traditional French 'triple sec' - three separate distillations of spices and the 'sec' or bitter, peels of Curacao oranges blended with brandy and Ferrand Cognac. The result is a rich, complex and balanced liqueur that will bring new sophistication to your Punches, Slings, Fizzes and, of course Cocktails.

It is also delicious straight up or on ice. Aromas of orange blossoms combined with candied orange zest as well as toasted wood notes reminiscent of aged Cognac.



**Cepages:**

**Group:** Liqueurs

**Sub group:**

**Colour:** Fruit Liqueurs

**Closure:**

**Producer:**

**Website:** [www.pierreferrandcuracao.com](http://www.pierreferrandcuracao.com)

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

After Hours, created by Sam Sundius, Candelaria, Paris, France

30 ml Pierre Ferrand 1840 cognac  
15 ml Tempus Fugit Gran Classico  
15 ml Carpano Antica Formula

7,5 ml Pierre Ferrand Dry Curacao  
2 dash Angostura bitters  
Orange peel

Pour all ingredients in rum finish cask and leave it for a week.

Strain into a chilled cocktail glass and garnish with orange peel.

**Press**

**Awards**

Pierre Ferrand Dry Curaçao awarded 'Spirit of the year 2013' at Berlin Bar Show, BCB.

**Other Info:**