



THE MOËT & CHANDON IMPÉRIAL 1869

Created to celebrate the House's flagship Moët & Chandon Impérial, highlighting the beautiful fresh flavours of the cuvée.

The grapefruit bitters and orange flower water compliment and enhance the citrus and floral notes of the wine, whilst the Agave adds a touch of richness and plays seamlessly with the yeasty character of the wine.



INGREDIENTS

- 15ml Agave syrup*
- 2 dashes grapefruit bitters
- 1 dash orange flower water
- 100ml Moët & Chandon Impérial Champagne

METHOD

Pour all the ingredients into a coupe or large glass and top with Champagne.

Garnish with a sprig of Baby's Breath flowers and serve with a smile (if you don't find an edible Baby's Breath flower, please clip it to the glass so no contact with the cocktail).

*For the Agave syrup: combine 1 part Agave nectar and 1 part water (50/50)

