

FRAPIN
FAMILY ESTD IN 1270

750
1270
2020

COCKTAILS



COGNAC GRANDE CHAMPAGNE
SINGLE FAMILY ESTATE
PREMIER CRU DE COGNAC

Afternoon Tea

Crafted by Pamela Wiznitzer



Ingrédients Method

Cognac Frapin 1270 / 1.5 oz	Combine ingredients and stir.
Vermouth sec / .75 oz	Strain either into a lowball glass with ice or a coupe and garnish with an orange peel twist. Add ice cubes.
1 barspoon Earl Grey Tea Syrup	Earl Grey Tea Syrup: boil and make an Earl Grey tea. When hot, combine equal parts of sugar and tea until sugar dissolves. Allow to sit and cool.
Orange Bitters / 3 dashes	

Aspiration for Apricot

Crafted by Pamela Wiznitzer



Ingédients Method

Cognac Frapin 1270 / 2 oz	Combine ingredients into a shaker and shake well.
1 tablespoon Apricot jam	
Lemon juice / .75 oz	Strain up into a coupe and garnish with a dusting of cinnamon on top.
Angostura Bitters / 2 dashes	
1 small pinch or grate of cinnamon	

Carroll Gardens

Crafted by Jeremy Pascal, Opium Bar, London



Ingédients Method

Cognac Frapin 1270 / 1.5 oz	To prepare the mango and ginger cordial. Finely chop several slices of mango and ginger, marinate with sugar, and then add water. Filter ready for use.
Homemade Mango Ginger Cordial / .75 oz	
Daijingo Sake / 1 oz	
Amer Picon / .5 oz	
Ice	Take a glass from the freezer and decorate the lip with melted dark chocolate. Dust the glass with cocoa.
Slice of mango to garnish	Make the cocktail: place the ingredients, except the garnish, into a mixing glass with ice. Stir. Strain into the prepared glass. Decorate with mango slices.

Charente Sour



Ingrédients Method

Cognac Frapin 1270 / 1.75 oz	In a cocktail shaker pour 1.75 oz of cognac Frapin 1270, .75 oz of cane sugar, juice of half a lemon, 1 egg white then shake.
Cane sugar / .75 oz	
Pineau des charentes / 1 oz	Strain everything into the cocktail glass filled with ice cubes.
Half a lemon juice	Add 3 cl of Pineau des Charentes.
1 egg	Garnish with the lemon peel.
Lemon peel to garnish	

Endless Nights

Crafted by Dav Eames, Tredwells, London



Ingrédients Method

Cognac Frapin 1270 / 1.75 oz	Place all ingredients, except the
PX Sherry / .5 oz	garnish, into a mixing glass with ice
Maraschino Luxardo / .5 oz	and stir.
Angustora Bitters / 1 dash	Strain into the glass.
Chocolate Bitters / 2 dashes	Squeeze a piece of orange peel over
Orange peel for garnish	the cocktail surface to release oils.
	Decorate with peel.

French Boulevardier



Ingrédients

Cognac Frapin 1270 / 1.75 oz
Gentiane Salers / .75 oz
Maurin-Quina / .75 oz
French Vermouth / .5 oz
Lemon peel for garnish

Method

In a mixing glass filled with ice cubes, pour 1.75 oz of cognac Frapin 1270, .75 oz Gentiane Salers, .75 oz Maurin-Quina, .5 oz French Vermouth then stir.

Strain the contents into the cocktail glass.

Garnish with the lemon peel.

Jazzed Up

Crafted by Pamela Wiznitzer



Ingédients Method

Cognac Frapin 1270 / 1.5 oz	Combine ingredients and shake vigorously.
Grand Marnier / .5 oz	
Amaro / .5 oz	Strain into a brandy snifter and garnish with 2-3 coffee beans. Add ice cubes.
Cold Brew / 1 oz	
Demerara Syrup / .5 oz	

La Conga Blicoti

Crafted by Hannah Chamberlain, Spirited LA



Ingrédients

Cognac Frapin 1270 / 2 oz
Fresh Lime / 1 oz
Banana Liqueur / .5 oz
Demerara Syrup / .5 oz

Method

Shake all ingredients and double strain them into a coupe.
Garnish with banana chips and/or tropical flower.

La Vie en Rose

Crafted by Hannah Chamberlain, Spirited LA



Ingédients Method

Cognac Frapin 1270 / 1.5 oz	Shake first four ingredients before
Lemon juice / .5 oz	fine-straining the ingredients into a
Raspberry Syrup / .5 oz	glass that's been rinsed with
1 drop Rose Water	absinthe.
Absinthe	Pour in the Champagne until it
Champagne	reaches the brim.
	Garnish with rose petal.

Midsummer Daydream

Crafted by Pamela Wiznitzer



Ingédients Method

Cognac Frapin 1270 / 2 oz	Build the cocktail in a highball glass.
Coconut Water / 1 oz	Add ice and stir.
1 squeeze of Lime Wedge (or .25 oz lime juice)	Garnish with a lime wheel. Add ice cubes.
Tonic Water / 2 oz	
2 dashes of Orange Bitters	

No Ice Tea

Crafted by Jeremy Pascal, Opium Bar, London



Ingrédients Method

Cognac Frapin 1270
Asian Cordial
Lemon Oleo Saccharum
Black Tea
Dry Ice

No Ice Tea is a build cocktail served in sake jug at the table with dry ice. The Asian Cordial is based on dry sake spiced with a variety of flavors including lemongrass, Chinese five spice, ginger and cinnamon.

Frapin's subtle orchard fruit flavors and underlying concentration are the perfect partner to the other flavors in cocktail.

Panhard & Levassor

Crafted by Dav Eames, Tredwells, London



Ingrédients Method

Cognac Frapin 1270	This cocktail is a twist on the Bramble, a modern classic usually based on gin. Its name is inspired by the 1896 car still on display at Frapin and one of only two left in the world.
Fino Sherry	
Blackberry cream	
Quince syrup	
Ginger	It combines Frapin 1270 with classic autumnal flavors like blackberry, quince and ginger with the addition of apple juice.
Apple juice	
Lemon	It is served in a highball glass with ice with a seasonal fruit garnish.

Plus Je T'embrasse

Crafted by Hannah Chamberlain, Spirited LA



Ingédients Method

Cognac Frapin 1270 / 2.5 oz
Cinnamon Raisin Syrup / .5 oz
Orange Bitters / 1 dash
Angostura Bitters / 1 dash

Add all ingredients to a mixing glass 3/4 full of ice. Stir 20-30 seconds before straining over a large clear cube. Garnish with orange twist and raisin.
Syrup: bring a saucepan of water to a boil. Next, stir in 1.25 cup of Demerara Sugar stirring constantly until it dissolves. Reduce heat to a low simmer, then add 1 cup of raisins. Stir intermittently for 10 minutes. Then add 4 sticks of cinnamon and continue to simmer over low heater and additional five minutes. Fine strain out the raisins and cinnamon sticks and allow the syrup to cool to room temperature.

Springtime in Cognac

Crafted by Pamela Wiznitzer



Ingédients Method

Cognac Frapin 1270 / 1.5 oz	Honey Syrup: equal parts honey and water.
Lemon juice / .5 oz	Muddle strawberry and add in
Honey Syrup / .5 oz	Cognac Frapin 1270, lemon and
1 large muddled strawberry	honey syrup into a ton.
Sparkling Rosé	Shake and strain into a coupe or
	fleet.
	Top with Sparkling Rosé and
	garnish with a strawberry.

Tropical Side-Car



Ingrédients

Cognac Frapin 1270 / 1.75 oz
Vanilla Syrup / .5 oz
Curaçao Triple Sec / .75 oz
Juice from half a lemon
Half a passion fruit
Lemon peel for garnish

Method

Fill your cocktail glass with ice.
Put all ingredients into the cocktail shaker, top up with ice and shake.
Throw the ice from the cocktail glass out.
Strain the cocktail into the glass with a cocktail strainer.
Garnish with a lemon peel.

Twist Basile Smash



Ingrédients Method

Cognac Frapin 1270 / 1.75 oz
Cane sugar / .75 oz
Juice of half a lemon
Basil leaves

Fill a cocktail glass with ice cubes.
Put the cognac Frapin 1270, the
cane sugar, the juice of half a
lemon and 5-6 basil leaves into a
cocktail shaker. Add ice cubes then
shake.

Empty the ice from the cocktail
glass and strain the contents of the
shaker into the glass.

Garnish with a basil leaf.

Winter Old Fashion



Ingrédients

Cognac Frapin 1270 / 1.75 oz
 Mulled Wine / .75 oz
 Chocolate Bitters / 4-5 drops
 Absinthe
 1 sugar cube
 Lemon peel to garnish

Method

Pour 2-3 drops of absinthe on a sugar cube, flame the sugar to caramelize, then pour into an old fashioned glass.

Add 4-5 drops chocolate bitters and 2 cl mulled wine to the glass then mix and fill with ice cube.

Add 5 cl of cognac Frapin 1270 and mix again. Garnish with the lemon peel.

Winter Sazerac



Ingrédients Method

Cognac Frapin 1270 / 1.75 oz
 Liqueur Verveine du Velay
 Bitter Peychaud's / 5-6 dashes
 Water / 2-3 dashes
 1 teaspoon sugar
 Lemon peel for garnish

Fill a mixing glass with ice to chill and set aside.

Fill your cocktail glass with ice and pour in the Verveine du Velay. Set aside.

Throw the ice out of the mixing glass and add the sugar, Bitter Peychaud's and water. Stir together. Top up the mixing glass with ice and add the cognac Frapin 1270. Stir together.

Empty the cocktail glass and strain the cocktail in with a cocktail strainer.

Garnish with a lemon peel.

Alabazam



Ingédients Method

Cognac Frapin VSOP / 1.75 oz
Curaçao Triple Sec / .5 oz
Juice from half a lemon
Chocolate Bitters / 2 dashes
Lemon peel for garnish

Fill your cocktail glass with ice. In a cocktail shaker add cognac Frapin VSOP, Curaçao Triple Sec and the juice of half a lemon. Top up the cocktail shaker with ice, add the Chocolate Bitters then shake. Throw the ice from the cocktail glass out. Strain the cocktail into the glass with a cocktail strainer. Garnish with a lemon peel.

Bunch

Crafted by Dimitri Aince, Les Justes, Paris



Ingredients Method

Cognac Frapin VSOP / 1.25 oz

Yuzu Liqueur / .25 oz

Napoléon Liqueur / 1 cl

Fresh grapefruit juice / .25 oz

Lemongrass Cordial / .5 oz

Rhubarb Bitters / 2-3 dishes

1 stick of cinnamon

Pour Cognac Frapin VSOP in a glass, then the Yuzu and Napoleon liqueurs.

Add grapefruit juice and lemongrass cordial. Add 2-3 dishes of rhubarb bitters then stir.

Garnish with a charred, still glowing, stick of cinnamon.

Feather in the Cap

Crafted by Dav Eames, The Gilbert Scott, London



Ingédients

Cognac Frapin VSOP / 1.25 oz
Grand Marnier / .25 oz
Fig cream / .25 oz
Apricot cream / .25 oz
Manzanilla Sherry / .75 oz
Angostura Bitters / 1 dash
Lemon peel for garnish

Method

Fill your cocktail glass with ice. Put all ingredients into a mixing glass, top up with ice and shake. Throw the ice from the cocktail glass.
Strain the cocktail into the servong glass with a cocktail strainer.
Garnish with a lemon peel.

Frapincino

Crafted by Dav Eames, The Gilbert Scott, London



Ingrédients Method

Cognac Frapin VSOP / 1.25 oz
Pedro Ximenez Sherry / .5 oz
Lemon juice / .75 oz
Egg whites / 1.25 oz
Gomme Syrup / .25 oz
Demerara sugar to garnish

Pull all the ingredients in a cocktail shaker. This cocktail is prepared using a «dry-wet-dry» shake. Shake to emulsify eggs, add ice then shake again, hard to break up the ice. Strain to remove ice and then shake again using a rolling motion. Serve in a large coupe glass, sprinkle with Demerara sugar.

Land and Sea

Crafted by Lauren Taylor, Romain Shabodalof & Hamish Dowie
Hawksmoor in Spitalfields, London



Ingrédients Method

Cognac Frapin VSOP / 1 oz
Lemon juice / .75 oz
Parsnip Sherry / .75 oz
Hazelnut orgeat / .5 oz
Absinthe / 1 dash

Pull all the ingredients in a cocktail shaker with ice, shake, strain into a coupe and garnish with the parsnip wheel.

Papounet

Crafted by Yves Esposito, La Closerie des Lilas, Paris



Ingédients Method

Cognac Frapin VSOP / 1.75 oz In a cocktail shaker, crush the lime
 Monin Yuzu Fruit puree/ .5 oz quarters and basil leaves. Pour the
 Saint Germain / .5 oz Monin, Saint Germain and cognac

Pimento non-alcoholic ginger drink / 1.75 oz Frapin VSOP into the shaker.

2 lime quarters Strain into an ice filled tumbler and

4 fresh basil leaves thin with the Pimento.

VIP One

Crafted by Marcus Spohr, Ellington Bar, Düsseldorf



Ingédients Method

Cognac Frapin XO VIP / 1.5 oz	First put the ice in a mixing glass
St Germain Elderflower Liqueur / .5 oz	followed by all the ingredients.
Orange Curaçao / .5 oz	Stir everything for a minute.
Water / .75 oz	Strain into a Martini glass with a
Chocolate Bitters / 2 gdashes	cocktail strainer.



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