



COGNAC PARK BORDERIES MIZUNARA

Cognac Park is the premier brand from Distillerie Tessendier. Today, master blenders Lilian and Jérôme Tessendier (4th generation) oversee production, distilling and blending Cognacs that clearly express the terroir of four different growing regions.

Mizunara is a rare variety of oak from Japan used to create barrels mostly used for aging Japanese whiskies. We apply a six month cask finish to a blend of single cru cognac from the Tessendier family estate in the esteemed Borderies growing region. The Mizunara cask finish brings intensity and depth, conferring notes of vanilla, cocoa, and spice.



ABV: 43.5%



MIZUNARA HIGHBALL

1.0 oz. Cognac Park Borderies Mizunara
1.0 oz. Cognac Park Pineau des Charentes
.75 oz. Lemon juice
Top with soda

METHOD: Build cocktail in a highball glass filled with ice, add soda with cocktail spoon and lightly stir.

GARNISH: Lemon peel



STONE FRUIT OLD FASHIONED

2.0 oz. Cognac Park Borderies Mizunara
.50 oz. Giffard Abricot du Roussillon
2 dash Angostura bitters
1 dash Orange bitters

METHOD: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

GARNISH: Orange peel



THE JAPANESE COCKTAIL

2.0 oz. Cognac Park Borderies Mizunara
.50 oz. Giffard Orgeat
.25 oz. Lemon juice
2 dash Peychaud's bitters

METHOD: Add all ingredients to a shaker filled with ice. Shake until well combined. Strain into a chilled coupe glass.

GARNISH: Lemon peel



NEAT POUR

2.0 oz. Cognac Park Borderies Mizunara

METHOD: Pour Cognac into glass of choice—rocks glass or snifter.

GARNISH: Optional lemon peel