



## FRENCH 69

*Inspired by the French 75 created by barman Harry MacElhone in 1915 at the New York Bar in Paris...*

- 1 raw sugar cube
- ¼oz fresh lemon juice
- 1oz JCB Gin
- JCB N° 69 Brut Rose
- Luxardo Cherries to garnish

Using your favorite champagne flute, drop the sugar cube into the bottom of the glass. Add lemon juice and JCB Gin, gently stir. Top glass with JCB N° 69 Brut Rosé. Garnish with 2 Luxardo Cherries

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