

# HOW TO SAVOR cognac

- from Stephanie Mills,  
Courvoisier Brand Ambassador

## ■ Step 1: Pour the Cognac

Tilt the snifter on its side and pour the Cognac until it laps the rim. When you set the snifter upright, you will have the perfect amount. While it's best to use a snifter, sherry copita or tulip glass, any wide-lipped glass will do. If you're pouring more than one glass at a time, be sure to cover the glasses so that the aromas won't diffuse before you're ready to enjoy them.

## ■ Step 2: Allow the Cognac to Infuse

Before taking a sip, leave one minute between pouring and drinking. Just as we allow wine to breathe, Cognac needs time to fully develop and release its fragrances, infusing the air with its rich aromatic notes. We call this "La Minute Mystique", The Mystical Minute.

## ■ Step 3: Achieve the Perfect Temperature

Cognac is best enjoyed at room temperature. If it is served too cold or too warm, its bouquet will be affected. Avoid artificially warming the Cognac. Simply cradling the glass in your hand for a few moments provides more than enough heat to gently raise the Cognac to room temperature.

## ■ Step 4: Enjoy

Remember, Cognac is experienced as much through your sense of smell as it is through taste, so, before you take your first sip, you will want to properly "nose" the Cognac. To do so, simply bring the glass to your nose, part your lips and inhale deeply. Can you pick out one or two of the aromatic notes? Now take a sip of the Cognac, rolling it over your tongue and taking note of the flavors that develop. If the aromas and flavors don't come to you right away, don't worry; simply take a break and try again.

## courvoisier exclusif raspberry mint julep



2 parts Courvoisier Exclusif  
5 muddled raspberries  
5 fresh mint leaves  
1 oz. pure cane syrup

*Shake and serve  
in martini glass*

Service provider: Beam Global Spirits & Wines, Inc.