

# MODAGOR Gin

## Signature Cocktails

### C'EST LA VIEVITÉ



- 1 ¼ OZ MODAGOR GIN
- 1 OZ WATERMELON PURÉE OR JUICE
- ½ OZ BERGAMOT PURÉE
- ¼ OZ ALMOND SYRUP
- ¼ OZ BANANA LIQUEUR
- 1 ½ OZ VIEVITÉ ROSÉ

Shake all the ingredients, except VieVité Rosé. Strain into a large wine glass with ice. Top off with VieVité Rosé.



### MONSIEUR MODAGOR

- 1 ¾ OZ MODAGOR GIN
- ¾ OZ BERGAMOT, LEMON JUICE  
OR YUZU
- ½ OZ CHAMOMILE SYRUP
- ½ OZ APPLE LIQUEUR
- 3 BASIL LEAVES

Combine all ingredients, shake and fine strain. Serve on the rocks or over a large cube.

### MODAGOR GIN LAVENDER INFUSION *Modagor à la Lavande*

- 8 OZ MODAGOR GIN
- 3 TSP LOOSE LAVENDER

Heat Gin to about the same temperature as a cup of tea. Add lavender and steep. Allow Gin to cool completely. Strain and pour back into bottle of Modagor Gin. The final product should appear lavender colored.



### EAU DE LAVANDE

- 1 ¾ OZ *Lavender-Infused*  
MODAGOR GIN
- ¾ OZ FRESH LEMON JUICE
- 1 ¾ OZ COINTREAU
- ¾ OZ HONEY SYRUP
- 1 EGG WHITE
- GARNISH: LAVENDER SPRIG

Shake and serve straight up in a cocktail glass.

### OOO-LA-LAVENDER



- 2 ½ OZ *Lavender-Infused* MODAGOR GIN
- ¾ OZ LILLET BLANC
- 1 BAR SPOON CHAREAU (*Aloe Liqueur*)
- 1 DASH ORANGE BITTERS

Stir and strain into a cocktail glass. Garnish with a lemon peel.

### MON CHÉRI MODAGOR



- 1 ½ OZ MODAGOR GIN
- 1 OZ FIG PURÉE
- ¾ OZ LEMON JUICE
- ½ OZ HONEY SYRUP

Shake all the ingredients and strain into a glass of your choice.