



1^{er} GRAND CRU CLASSÉ EN 1855

CHÂTEAU GUIRAUD

SAUTERNES

Petit Sinner

FLORAL | FRUITY | TANGY



Easy &
quick



Build in
glass



Difficulty

INGREDIENTS

- 0.75 OZ / 20 ML VERJUICE
- 0.5 OZ / 10 ML PEACH LIQUEUR
- 2.5 OZ / 70 ML PETIT GUIRAUD
- 2.5 OZ / 70 ML ELDERFLOWER TONIC

GARNISH: A SLICE OF FRESH PEACH

METHOD

- 1 FILL A TUMBLER GLASS WITH ICE
- 2 POUR THE INGREDIENTS IN ORDER IN GLASS
- 3 GENTLY STIR WITH BAR SPOON
- 4 GARNISH WITH A SLICE OF PEACH

Check out the
recipe video here



By Jérémy Lauilhé

Winner of the 2023 Best
Bartender of France Award



CHÂTEAU GUIRAUD



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1^{er} GRAND CRU CLASSÉ EN 1855

CHÂTEAU GUIRAUD

SAUTERNES

Vineyard Spritz

WINEY | COMPLEX | REFRESHING



Easy &
quick



Build in
glass



Difficulty

INGREDIENTS

- 0.25 OZ / 10 ML VERJUICE
- 1 OZ / 30 ML SPRITZ DES DUNES (HERBAL APERITIF)
- 1.75 OZ / 50 ML PETIT GUIRAUD
- 1.75 OZ / 50 ML SPARKLING WATER
- GARNISH: A SPRIG OF DRIED IMMORTELLE (OR SUBSTITUTE WITH DRIED HERBS)

METHOD

- 1 FILL A WINE GLASS WITH ICE
- 2 POUR THE INGREDIENTS IN ORDER IN GLASS
- 3 GENTLY STIR WITH BAR SPOON
- 4 GARNISH WITH A SPRIG OF DRIED IMMORTELLE

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