



THE
COGNAC
SERVE SHEET



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SERVE 1 : Neat

Why this serve? The traditional way to enjoy XO cognac

Ingredients: None required

Glassware: Tulip-shaped cognac glass where possible. A tulip whisky glass would also be suitable. NO BALLOON GLASSES! A small white wine glass or even champagne flute is preferable to balloon glass.

Method: Serve at room temperature. DO NOT warm or heat the cognac.

SERVE 2 : Neat on ice

Why this serve? Adding a small amount of ice to neat cognac changes everything. It softens the alcohol and opens the cognac up. It is a great way to enjoy cognac in the summer, or if you fancy a cognac, but not as powerful as having it neat and at room temperature.

Ingredients: None required.

Glassware: Tumbler or similar

Method: Add just one large ice cube to the neat cognac.

Other tips: Do not over ice, it will water the spirit down too much.

SERVE 3 : Frozen

Why this serve? Frozen cognac is quite a new thing, but it is really exciting and gives a totally new drink and cognac experience. Great for hot summer afternoons and evenings. It also works really well with oysters and other seafood/shellfish.

The cognac changes viscosity and different characteristics of the cognac come to the fore when frozen. It is a totally different experience to serving cognac on ice.

Ingredients: Just frozen cognac!

Glassware: Tulip shaped cognac glass.

Method: Cognac needs to get down to about -18°C, so it needs to be left in the freezer.

Other tips: This serve works with all of the SMWS cognacs, but the best two were C3.2 - Strolling Through Bliss and C5.2 - Herby Goes Bananas.

