



## **MEDIA CONTACT**

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# **PIERRE FERRAND COGNAC 1840 ORIGINAL FORMULA®**

*A Revival Cognac Made in the Style of the Nineteenth Century*

## **COCKTAILS**



To recapture the spirit of the quintessential cocktail days in the 1800s, Cognac Ferrand is proud to present **Pierre Ferrand Cognac 1840 Original Formula®**, a revival of the classic three-star Cognac. This is an eminently mixable Cognac, created by Cognac Ferrand president **Alexandre Gabriel** with help from cocktail historian **David Wondrich**.

We've included four recipes from the golden age of the Cocktail, curated by Dr. Wondrich. Try them with **1840 Original Formula** and we trust you'll never look at Cognac the same way again.

**The Chanticleer** (Source: New York *Sunday Mercury* via New Orleans *Daily Picayune*, 1843; adapted by David Wondrich)

Put 1 barspoon/5 ml superfine or caster sugar in a small tumbler.

Add 1 barspoon/5 ml water and stir to dissolve sugar.

Add 2 dashes Peychaud's Bitters or The Bitter Truth Creole Bitters

Add 1 dash absinthe

Add 2 ounces/60 ml **Pierre Ferrand 1840 Original Formula**

Fill glass with cracked ice and stir. Twist lemon peel over the top and serve.



### Original Cognac Cocktail (Adapted by David Wondrich from Jerry Thomas *Bar-Tenders' Guide*, 1862)

In a mixing glass, stir ½ teaspoon/3 ml of superfine sugar with 1 teaspoon/5 ml water until sugar has dissolved. Add:  
2 oz/60 ml **Pierre Ferrand 1840 Original Formula**,  
1 teaspoon/5 ml orange liqueur, such as Mathilde Orange X.O. Liqueur  
2-3 dashes aromatic bitters, such as Fee's Whiskey barrel Bitters, The Bitter Truth Aromatic Bitters or Angostura bitters



Fill glass with cracked ice, stir well and strain into chilled cocktail glass.  
Twist lemon peel over the top. For an Improved Cognac Cocktail, substitute maraschino liqueur for the orange liqueur and add a dash (or 3 or 4 drops) of absinthe.

### Original Cognac Julep (Adapted from David Wondrich, *Imbibe*, 2007)

In a highball glass, stir 2 teaspoons/10 ml superfine sugar with ½ oz/15 ml water until dissolved.  
Add 5 or 6 mint leaves (from the bottom of the sprig) and press very lightly with a muddler.  
Add 1 ½ oz/45 ml **Pierre Ferrand 1840 Original Formula** and fill w/crushed or finely cracked ice.  
Swirl with a barspoon until the outside of the glass frosts. Add more crushed ice and another 1 oz/30 ml **Pierre Ferrand 1840 Original Formula** Stir again to frost the glass.



Garnish with at least 1 sprig of mint, and preferably 3, and add a straw.  
Optional (but highly recommended): before inserting the mint and straw float ½ oz/15 ml Plantation Vintage 2000 Jamaican Rum on top by gently pouring it from a jigger over the back of a barspoon.

### Jackson Punch (Adapted by David Wondrich from an 1863 recipe by Jerry Thomas)

Combine in cocktail shaker:  
2 oz/60 ml **Pierre Ferrand 1840 Original Formula**  
1 oz/30 ml Plantation Reserve Barbados Rum  
¾ oz/ 22 ml fresh-squeezed lemon juice  
½ oz/15 ml simple syrup (made with equal parts sugar and water)  
½ oz/15 ml raspberry syrup  
2 oz/60 ml water  
Fill with ice, shake well and strain into tall glass full of fresh ice. Ornament with raspberries and half an orange wheel cut into 4 pieces and artistically arranged. Add a straw and serve.

