

KIR ROYALE

Ingredients:

100ml Champagne
15ml Crème De Cassis

Instruction:

1. Pour cassis.
2. Float champagne.

Garnish: None

Additional:

- Depending on strength of cassis, adjust accordingly.
(If the cassis is very strong, use very little)
- Kir – replace Champagne with dry white wine



Wine / Sparkling

Spirit forward
Complex
Balanced
Light
Fresh
Crisp
Savoury
Rich
Sweet
★ Medium sweet
Bittersweet
Dry
Light bitterness
Tannic
Herbal
★ Fruity
Spicy
Citrus