

"Pierre Ferrand Dry Curaçao is one of our most recommended must-have bottles for the home bar."

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Spirits of the Season 2015: Merry Maison Ferrand Mixologist Specialists For The Bar



Festive specialists and finishers for a great cocktail, champagne float, coffee add-in, or a sophisticated end to a meal. Photo by @aprilofhouseale Instagram

There are specialty liqueurs and finishers you must investigate if you are looking for that perfect unusual and welcome gift for the man or woman who loves a well-stocked bar. This roundup below features our favorites from Maison Ferrand and stand out for the year as we review our spirits coverage. These are worth your time and have a fascinating history. All enhance cocktail recipes and give you many options to serve.

Ferrand's offerings below filled the bill for the very best in the "under \$50" bottles of flavored liqueurs, cognacs, dark rum and our favorite, the unusual dry curacao that can top a dessert or make a fantastic margarita that is less sweet and more refreshing.

These are specialists created with a historical interest in how spirits used to be crafted and presented several centuries ago. They are a joy to have on hand if you fancy yourself a master mixologist at home and add pizzazz as a float to proseccos or champagne, dimensions to a coffee drink, jazz up plain ice cream or if you are a baker or a cocktail adventure seeker, look no further.

Please give these classy Maison Ferrand pours a whirl:



Plantation Pineapple Stiggins' Fancy Rum (\$35) – A literary inspired liquid treasure brought back to life by a talented man named David Wondrich who is one of my imagined friends I have never met. Named after Charles Dickens' character Rev. Stiggins who preached temperance but drank loads of pineapple rum, this is a newer addition to the famed Plantation Rum portfolio. Created by Plantation Rum owner Alexandre Gabriel and spirits historian David Wondrich, this pineapple rum is a big flavorful rum ready for any rum cocktail.

Using a proprietary aging method, Alexandre Gabriel (named Rum Master Blender of the Year at the UK Rum Fest Golden Barrel Awards), chooses exceptional rums that are distilled and aged in their own country and then ages the liquid a second time in Cognac, France in ex-Cognac casks. The result is a portfolio of single country vintage rums (Barbados, Guyana, Jamaica, Nicaragua and more) as well as blends from Barbados and a complex white rum called 3 Stars.

Bonus recipe courtesy of the NY Times: **The Pineapple Express**



1 ½ ounces **Plantation Pineapple Rum Stiggins' Fancy**
¾ ounce 100 proof Rhum Agricole, preferably Neisson
¾ ounce fresh lime juice
½ ounce simple syrup (see note)
Grapefruit twist

Preparation: Combine the pineapple rum, Rhum Agricole, lime juice and simple syrup in a cocktail shaker three-quarters filled with ice. Shake vigorously for about 30 seconds. Strain into chilled coupe glass. Squeeze grapefruit twist over drink and discard.
Note: If you elect to make simple syrup, warm 1 cup sugar in 1 cup water in a saucepan over low heat until dissolved. Cool to room temperature before using. (There will be extra syrup; refrigerate if not using immediately.)

· Pierre Ferrand 1840 Original Formula Cognac (\$43)



Tall, impressive and beautifully crafted, for the money, this is an excellent gift. This 94 point cognac creation is the brainchild of Pierre Ferrand's aforementioned Alexandre Gabriel, maitre de chai (cellar master) Christian Guerin and David Wondrich. The hefty bottle shape is based on a Pinet-Castillon Cognac from 1840 and created in the spirit of how bartending was done in the 19th century for creating cocktails such as the Juleps, Crusta, and different punches.

Pierre Ferrand 1840 Original Formula Cognac won the coveted "Best New Product" Award at the 2012 Tales of the Cocktail® Spirited Awards. This particular cognac is a go-to Cognac for bartenders across the country. Ferrand also produces a selection of cognac for sipping and especially this recommended 1840 Original Formula which has a higher proof (90 proof) to be enjoyed in cocktails, the way cognac was used in the 1800s. Price: \$43 for this favorite Pierre Ferrand 1840 Original Formula to \$1,500 for you rich folks who can pop for the Pierre Ferrand 1914 Collection Privée Vintage.

Vieux Carré

This cocktail was invented as a tribute to New Orleans' French Quarter, the name meaning "old square," or "old quarter."



While variations of this recipe have existed since the late 1930s, the Cognac was originally added to soften the rye. Here the aromatics and tannins give it more of a voice.

1/2 ounce **Ferrand 1840**

1/2 ounce rye (Twelve Five Rye, Old Overholt or Templeton)

1/2 ounce red Vermouth (such as Dolin, since it's not as cloying as some others)

Barspoon of Bénédictine

1 dash Peychaud's Bitters

1 dash Angostura Bitters

Preparation: Combine all ingredients in a mixing glass filled with ice. Stir until well chilled and strain into a chilled old fashioned (a.k.a. lowball) glass over one large ice cube. Garnish with a lemon twist or cocktail cherry.

· Pierre Ferrand Dry Curaçao (\$30)



More historic recipes brought to life by Ferrand. Based on recipes dating back to the 1800's, Pierre Ferrand Dry Curaçao Ancienne Methode is a recreation of the dry, complex orange liqueur used by bartending pioneers of the 19th century. Developed by Pierre Ferrand proprietor Alexandre Gabriel and cocktail historian

David Wondrich, this liqueur is created by macerating bitter Curaçao orange peels, vanilla, prunes, lemon peels and sweet oranges, along with over a dozen other ingredients, in unaged brandy. This is then re-distilled and blended with aged brandy and Pierre Ferrand Cognac, before finally being matured in oak casks.

The result is a complex, bittersweet liqueur brimming with natural orange flavor, perfectly balanced by hints of vanilla, spice, herbs and a subtle floral note for an authentic dry Curaçao. Named Best Product of the Year at Tales of the Cocktail, and earning other international spirits awards too, Pierre Ferrand Dry Curaçao is one of our most recommended must-have bottles for the home bar. It is the sophisticated secret ingredient in countless memorable cocktails and can also be enjoyed with club soda for a low alcohol beverage, or over vanilla ice cream for an adult dessert or sipped neat.

Brandy Crusta



2 oz **Pierre Ferrand 1840 Original Formula Cognac**

½ oz Luxardo Maraschino Liqueur

½ oz **Pierre Ferrand Dry Curacao**

½ oz fresh lemon juice

Dash of Angostura Bitters

Rim a snifter with sugar.

Shake all ingredients in a shaker with ice.

Strain into a snifter filled with ice cubes.

Garnish with a horse's neck of orange (aka the entire peel of an orange).

Source: Julie Reiner, author, proprietor and beverage director of Lani Kai and Clover Club, NY

· Mathilde liqueurs-assorted (\$17/\$28)



Insanity in a bottle! These intensely flavored liqueurs are all over 95 points rated by the Wine Enthusiast. Made from a 100-year-old French recipe, Mathilde liqueurs are 100% natural and made from fresh fruit and absolutely no preservatives. Mathilde's array is offered in five flavors – Pear, Black Currant (Cassis), Strawberry, Peach, and Orange. Mathilde can

be used in cocktails, mixed with club soda for a lighter aperitif or used in desserts and drizzled over ice cream. Price: \$17/375ml bottle and \$28/750ml bottle.

St. Croix



2.0 oz. **Plantation Grande Reserve Rum**

0.5 oz. **Mathilde Blackcurrant Liqueur**

1.5 oz. Fresh Squeezed Apple Juice

Preparation: Fill a cocktail shaker with Ice. Put Plantation Rum, Mathilde Blackcurrant and Apple Juice Into Shaker Shake ingredients over ice and strain Into a chilled cocktail glass.