vinetur

Rémy Martin introduces new cognac cocktails for spring and summer gatherings across the United States

Historic french brand offers easy recipes to bring elegance and versatility to outdoor entertaining with Rémy Martin VSOP

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RÉMY MARTIN
COGNAC FINE CHAMPAGNE
V.S.O.P
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With the arrival of warmer weather, outdoor gatherings are becoming a highlight of the season across the United States. Rémy Martin, the historic French cognac house with more than three centuries of expertise, is encouraging Americans to elevate their spring and summer get-togethers with four easy-to-make cocktails featuring Rémy Martin VSOP. This cognac, known for its balance, aromatic richness, and elegance, is crafted from carefully selected eaux-de-vie and aged in French oak barrels from Limousin.

Rémy Martin’s new cocktail suggestions are designed for a variety of occasions, from afternoon picnics to evening terrace parties. The first is the Rémy Grand Tonic, a refined twist on the classic gin and tonic. This drink combines 50 ml of Rémy Martin VSOP with 10 ml of extra dry vermouth, topped with tonic water and garnished with a slice of fresh lemon. Served over ice in a Burgundy glass, it offers a subtle and refreshing option suitable for any time of day.

Another standout is the Baptiste cocktail, created by the team at London’s renowned bar Happiness Forgets as a tribute to Rémy Martin’s cellar master Baptiste Loiseau. This cocktail blends 50 ml of Rémy Martin VSOP with 20 ml of fresh lemon juice, 20 ml of maple honey, a dash of orange bitters, and is topped with French cider. The drink is finished with orange zest for decoration. The result is a sweet, tart, and aromatic beverage ideal for relaxed afternoons or after-dinner drinks outdoors.

For those who enjoy sharing drinks with friends during meals, Rémy Martin offers its take on sangria. This version uses 90 ml each of Rémy Martin VSOP and Cointreau, 360 ml of Tempranillo red wine, 60 ml of fresh lemon juice, 120 ml of fresh orange juice, eight drops of Angostura bitters, and sliced fresh fruit such as oranges, lemons, and apples. Sugar syrup can be added to taste. All ingredients are mixed in a large pitcher with ice and refrigerated for at least two hours before serving cold over ice in individual glasses.

The French Mojito rounds out the selection as a refreshing choice for hot days. This cocktail combines 45 ml of Rémy Martin VSOP with 30 ml of lime juice, 20 ml of simple syrup, 30 ml of sparkling water, and ten mint leaves. The ingredients are shaken with ice and poured unstrained into a Collins glass. Before adding the mint leaves to the

shaker, they should be gently crushed by hand to release their essential oils.

Rémy Martin’s initiative comes at a time when Americans are increasingly seeking new ways to enjoy classic spirits in casual settings. By offering these recipes that highlight both tradition and innovation, the brand aims to introduce cognac to a broader audience beyond formal occasions. Whether on a rooftop terrace in New York City or at a backyard barbecue in California, these cocktails provide an accessible way to experience the depth and versatility of Rémy Martin VSOP during the most sociable months of the year.