

The French Revolution

# VILLON

Handcrafted in Merpins, in the heart of Cognac, by time-tested, small-batch traditions. Villon is made from an original recipe created by our French distillery: VSOP and XO Cognac, an exquisite blend of spirits distilled from French wheat, and natural flavors that beautifully complement our Cognac.

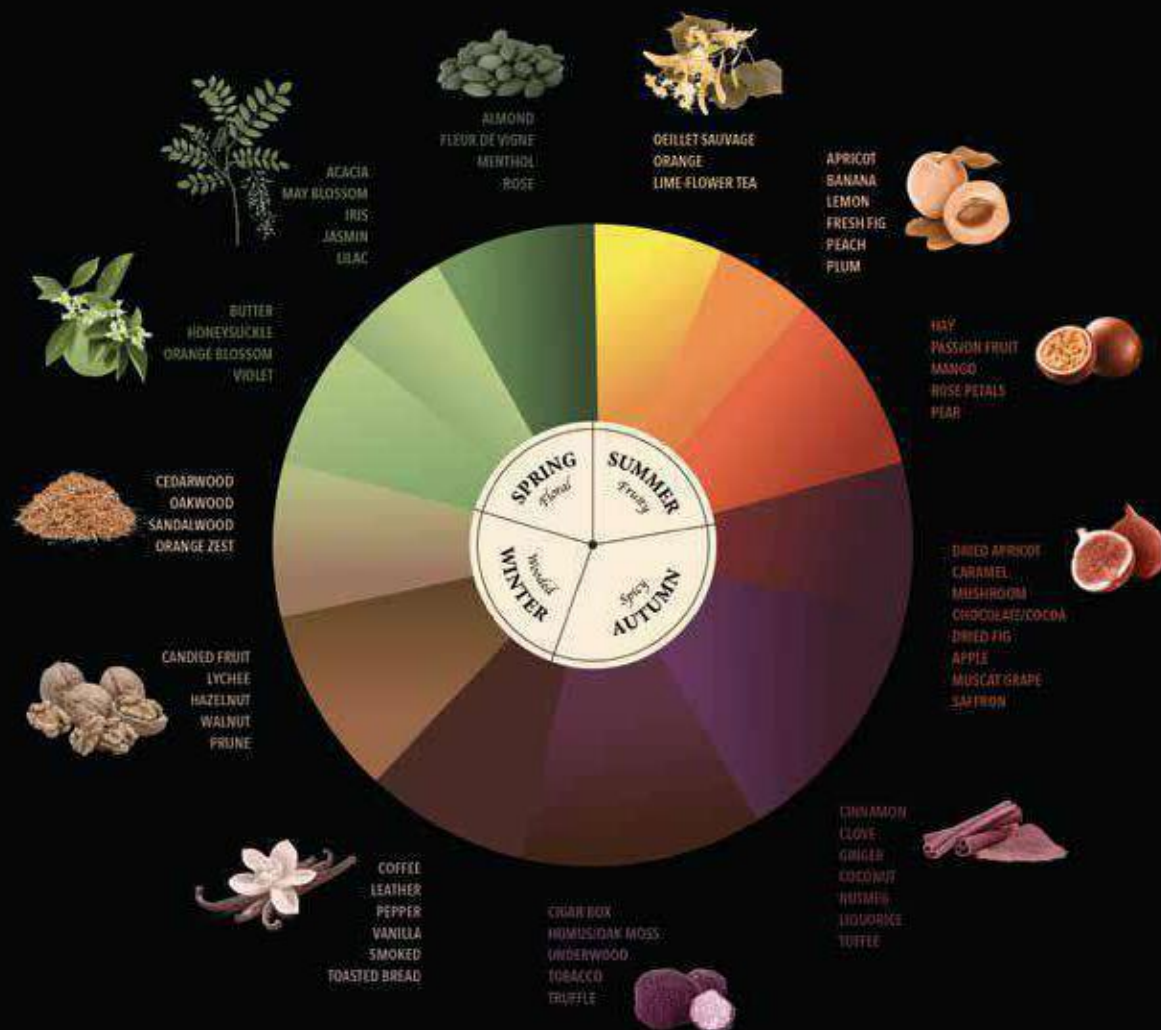
Smooth, balanced, and complex, with luxurious aromas of vanilla, spice and toasted oak, Villon can be served neat, over ice, or as the foundation of the perfect cocktail.



The Villon recipe, created at our distillery in the heart of Cognac, incorporates elements from the entire spectrum of the Cognac Aroma Wheel:

- Winter: Toasted Oak
- Autumn: Vanilla, Spice
- Spring: Orange
- Blossom Summer:
- Peach

While we're only allowed to mention the youngest Cognac we use on the bottle (VSOP), we use both VSOP and XO Cognac in Villon!



# VILLON

## Cocktail Recipes



VILLON





## VILLON & PINEAPPLE

2 oz Villon  
4 oz Pineapple Juice



## VILLON & COKE

2 oz Villon  
5 oz Coke



## VILLON & RED BULL

2 oz Villon  
1 can Red Bull

# SIDECAR



1 oz Villon  
0.75 oz Triple Sec  
0.75 oz lemon juice

Pour all ingredients into  
cocktail shaker filled with ice.  
Shake well and strain into  
cocktail glass.

VILLON

# VILLON 75

1 oz Villon

Luc Belaire Gold

0.5 oz simple syrup

0.5 oz fresh lemon juice

In a flute, combine Villon, simple syrup and lemon juice, then pop a cork and top with Luc Belaire Gold.



VILLON



# VILLON OLD FASHIONED



2 oz Villon

Dashes Angostura bitters

1 Brown sugar cube

4 Large ice cubes

Twist of orange peel

Place the sugar cube in the base of an old-fashioned glass. Soak with the bitters; crush sugar with back of a bar spoon. Add 1/3 of Villon and 2 ice cubes, stir well. Add another 1/3 of Villon and 1 ice cube, stir well. Repeat with the remaining Villon and garnish with twisted orange peel.

2 oz Villon

0.5 oz simple syrup 5-8

sprigs of fresh mint

Crushed ice cubes

Add the mint sprigs, sugar, and a dash of water to a mixing glass. Add shaved ice and Villon. Shake until frosted, then pour the concoction into rocks glass. Garnish with a mint sprig.



MINT JULEP

VILLON







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