

CHILLED

RAISE YOUR SPIRITS

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THE
LUXURY ISSUE
COGNAC, BRANDY,
& MORE PREMIUM POURS

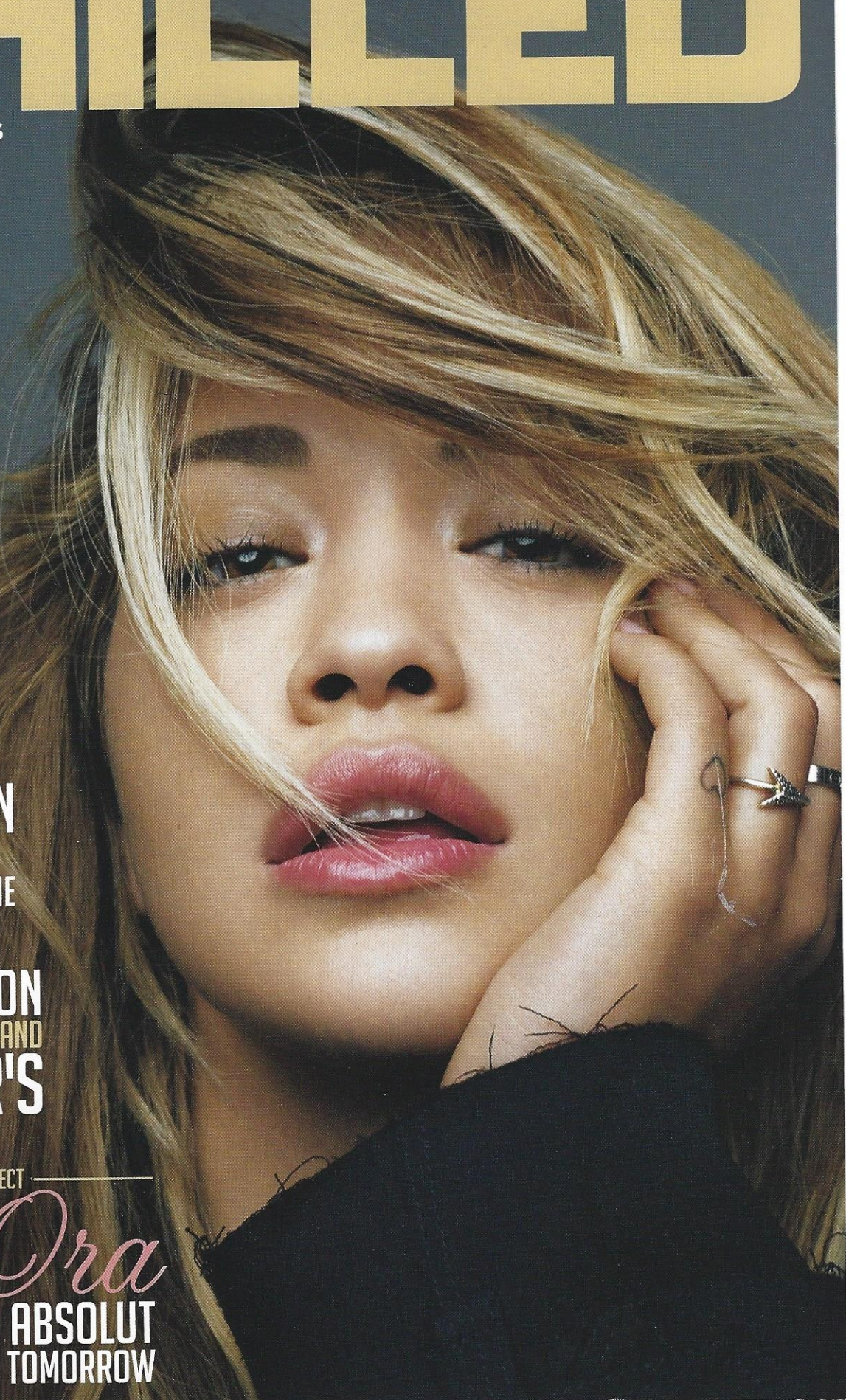
WE'RE MIXING WITH
AMARO

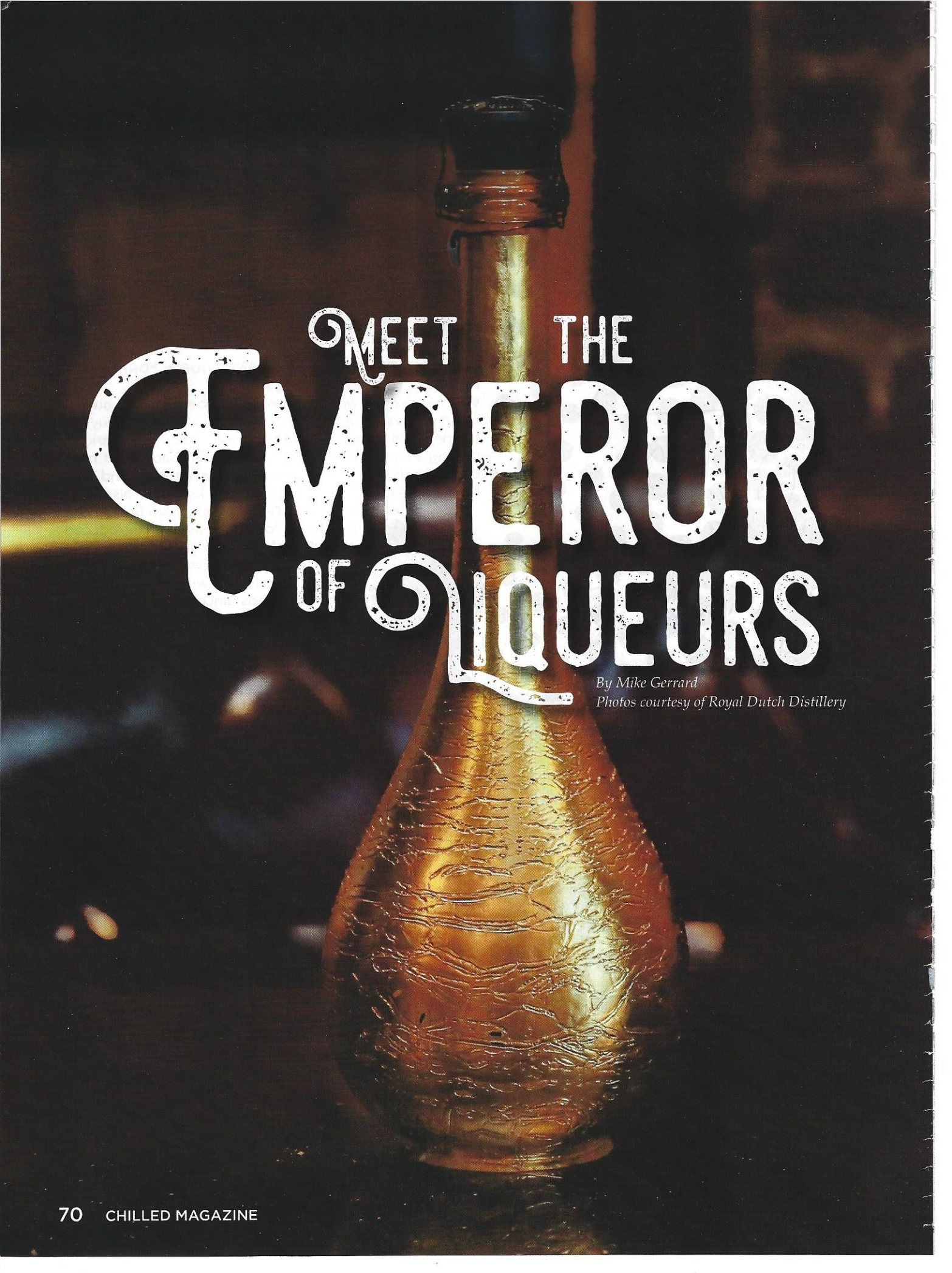
TRAIN FRONTMAN
PAT MONAHAN
presents
DROPS OF JUPITER WINE

SPECIAL SECTION
A RAMBLE ROUND SCOTLAND
with DEWAR'S

THE OPEN MIC PROJECT

Rita Ora
TEAMS UP WITH ABSOLUT
TO CREATE A BETTER TOMORROW





MEET THE
EMPEROR
OF LIQUEURS

*By Mike Gerrard
Photos courtesy of Royal Dutch Distillery*

When the humble mandarin first arrived in the West from China, it grew well in the Mediterranean climate of Southern Europe. One place in particular was the island of Corsica, where the French emperor Napoléon Bonaparte had been born. The fruit was an expensive luxury back in the early 19th century, and as such was also a symbol of power.

No wonder the emperor developed a taste for the mandarin. No ordinary taste, though, as with the help of his personal chemist, Antoine-François de Fourcroy, Bonaparte created a recipe for macerating mandarins in alcohol and then blending the distillate with the finest cognac.

There was no record of the exact recipe, but in 1892 a Belgian chemist and distiller named Louis Schmidt recreated the drink and bottled it for sale for the first time, and Mandarine Napoléon was born. Ever since then, it has been enjoyed neat, on the rocks, or for adding a touch of class to a standard Margarita. The Napoléon Margarita replaces the orange liqueur ingredient with its unique blend of mandarins and cognac, which takes the Margarita to another level.

Still distilled in Belgium at the Biercée Distillery, Mandarine Napoléon has been part of the De Kuyper Royal Distillers portfolio since 2009. De Kuyper has quite a pedigree of its own, as this independent Dutch distillery dates back to 1695 and today is in the hands of the 11th generation of the same family.

Mandarine Napoléon has been celebrating its 125th anniversary in suitably imperial style. A unique limited edition Mandarine Napoléon XO Gold has been created, using mandarins from Sicily and a

125-year-old Grande Fine Champagne Cognac. Not surprisingly, it proved quite a challenge to find a top cognac from 1892, but one was eventually tracked down.

Only 125 bottles of the XO Gold have been produced, each one definitely a collector's item. The tear-shaped bottle would normally glow from the golden

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color of the liqueur, but the limited edition glows with real gold. Each bottle has been painstakingly covered with 24-carat gold by a goldsmith from a small hamlet in the south of the Netherlands.

Walnut wood has been used to make a special presentation box, exclusively designed to hold the bottle, and the limited edition Mandarine Napoléon naturally sells at a price of €1892. It's recommended that buyers savor this one neat, although it should make one heck of a Margarita!

If you would like to order one of the 125 bottles of limited edition Mandarine Napoléon XO Gold, simply send an email to: limitededition@125ymandarinenaoleon.com.



THE ORIGINAL NAPOLÉON MARGARITA

INGREDIENTS

- 1 oz. Mandarine Napoléon
- 2 oz. 100% agave tequila
- 1 oz. fresh lime juice
- 1 barspoon agave syrup

PREPARATION

Add all ingredients into a shaker with ice; shake and double strain into chilled rocks glass.