

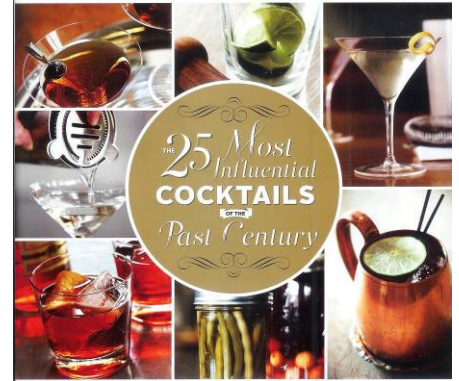
Mathilde Liqueur

As Seen In
Imbibe Magazine
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Circ: 62,000

NEXT STOP: BROOKLYN | HOMEMADE NOCINO | CASK ALES | VERMOUTH TASTE TEST

imbibe

LIQUID CULTURE



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Compiled by Tracy Howard

Imbibe Sips What We're Drinking Now

MATHILDE PEACH LIQUEUR

It's one of summer's greatest pleasures—biting into the flesh of a plump, juicy, sun-ripened peach. Just short of harvesting your own peach orchard comes this charming liqueur from centuries-old distiller Cognac Ferrand, which coaxes all of the subtle, summery nuances from the fruit right into the bottle. Made from just four ingredients—fresh peaches, neutral beet alcohol, water and cane sugar—this liqueur is handcrafted in small batches and is delicious drizzled over vanilla ice cream, served straight over a few ice cubes or mixed with Cognac and fresh lemon in the refreshing Peach-Cognac Lemonade from bartender Todd Appel. \$15 for 375 ml., drinkupny.com



Peach-Cognac Lemonade

2 oz. Cognac
1 oz. Mathilde peach liqueur
¾ oz. fresh lemon juice
Ice cubes
Tools: shaker, strainer
Glass: collins
Garnish: fresh peach slice

Combine ingredients, shake with ice, strain into an ice-filled glass and garnish.
Todd Appel, Crimson Lounge, Chicago



A FEW OF OUR favorite things

WINE
Trend of screwing wine no longer only to accidentally maul with it later! Keep notes secure and shipping this compact notebook for organized by wine type. It offers space for personal notes the back pocket keeps but \$20. amazon.com

COFFEE
Like Netflix for artisan coffee, arrange an auto-shipping from craft roasters across

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