



SPARKLING JULEP



With bourbon AND Brut Classic, this julep is more than just a racing drink. Serve it at any party for a sure win.

Makes 1

2 oz mint simple syrup
1 oz bourbon
2 oz Chandon Brut Classic
Sprig of fresh mint

Pour the simple syrup and bourbon in a rocks glass. Stir to combine. Add the Brut and fill with crushed ice. Top with a sprig of mint and serve.

Mint simple syrup

1 cup water
1 cup sugar
1 cup fresh mint leaves

Combine the water, sugar and mint in a small saucepan. Muddle the mint lightly with a wooden spoon. Bring to a boil. Remove from the heat and let cool for at least 20 minutes. Strain and refrigerate until ready to use.