

SHROUDED IN SECRECY



With a history spanning 165 years, Cointreau has amassed a number of secrets. It's best kept? It was traditionally enjoyed neat, over ice. Cointreau is exquisite when served on the rocks, as an aperitif or after-dinner drink.

Drinking Cointreau is a spectacle for all of your senses. As you slowly pour the transparent triple sec over ice, you'll watch it transform into a cloudy, dense liquid. Alchemists call this "opalescence" - we call it black magic.

As you lift your tumbler to your nose, you'll be treated to a bitter yet sweet, orange fragrance. At first taste, the chill of the ice, laced with the strength of the alcohol, will see you spawn goosebumps. After the initial jolt, your palette will be soothed by the smooth consistency of the orange liqueur. Next, like a wave coming over you, your whole body will be comforted by a warm, tingling sensation. At the close, all that remains is the beautifully subtle taste of bitter and sweet oranges.

Of course, you can still enjoy Cointreau as the main ingredient in many of the world's most popular cocktails. But why not have a taste of history instead?