

FRONT BURNER

Grand Brulot, an aged digestif made with coffee and V.S.O.P. Cognac, is easy to savor.



By **Florence Fabricant**

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Grand Brulot is a new take on the French tradition of spiking coffee with brandy as a digestif. The brandy is a V.S.O.P. Cognac from a fifth-generation estate owned by the Tardy family in the Cognac region of France. The coffee is a robusta from Ecuador, selected for its richness. The two are blended together and aged six years in oak to produce a drink that's warming, with a hint of spice. It's easy to savor alone or in a cocktail. The name is a play on an elaborate flamed alcoholic French coffee drink that's popular in New Orleans.

Grand Brulot, \$39.95, Sherry-Lehmann Wine & Spirits, 505 Park Avenue (East 59th Street), 212-838-7500, grandbrulot.com.

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Florence Fabricant is a food and wine writer. She writes the weekly Front Burner and Off the Menu columns, as well as the Pairings column, which appears alongside the monthly wine reviews. She has also written 12 cookbooks.

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