



*A recipe. An alchemy. Enjoy.*

# NIGHT MERCHANT

**As the world sleeps, we awaken a different kind of craft.**

By night, the Bimbadgen winemakers trade the grape press for the copper still, corkscrews for coils, pipettes for botanicals.

Wine gives way to spirit. Vintage gives way to vapour.

# Esca 76

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## A unique twist on a classic.

We've taken our sandalwood-infused vodka and added a refreshing touch of cucumber. Perfectly balanced and crisp with an elegant flavour, elevated with a touch of Bimbadgen's finest sparkling, vintage Blanc de Blanc.

A top-secret recipe - let's keep this a secret from the boss...

### Ingredients

- 20 mL Cucumber-Infused Night Merchant Vodka
- 15 mL Sugar Syrup
- 15 mL Lemon Juice
- Bimbadgen Blanc De Blanc
- Slice of fresh cucumber

### The Merchant's Log

1. Combine all ingredients into a shaker.
2. Shake well and double strain into a Champagne flute.
3. Layer with Blanc de Blanc. The trick is to use a spoon!
4. Present with one slice of cucumber on the rim

