

Striking gold



The champion

The Drinks International Cocktail Challenge champion 2007

Mixed by Jamie Stephenson, entered by Hi-Spirits

Scala Dell'Oro

40ml Volare Green Apple
15ml Bowmore 12 Year Old
75ml pear nectar
30ml lemon juice
15ml Monin caramel syrup

Method: Shake all the ingredients and strain into a tall glass filled with cubed ice. Garnish with a millefeuille of apple and pear.

Every other year, the Drinks International Cocktail Challenge finals are held at Vinexpo. David Longfield reports on this year's winners

It's bartending on the edge. Away from the comfort zone of their own bars and under the scrutiny of an esteemed judging panel, some of the world's finest bartenders still manage to produce extraordinary results.

It's important to remember that in this competition it's the cocktail itself being judged, not the person mixing it, and Long Drinks – the focus of this year's challenge – is always the toughest category. The sultry heat in Vinexpo's Hall 1 didn't make things any easier and the crushed ice was quickly melting – not unlike many people up and down the 800m-long hall.

Brown Spirits was the strongest category in the finals this year, featuring as a main ingredient in nine of the finalist recipes, compared with five in each for White Spirits and Liqueurs & Specialities. And sure enough, two of the trophy winners included whisk(e)y – Scala Dell'Oro (Bowmore 12 Year Old) and The Long Goodbye (The Wild Geese) – while Pernelle utilised U'Luvka Vodka. Add to those Volare Green Apple liqueur, the main ingredient in Scala Dell'Oro (golden staircase), and a sense of balance was achieved.

The three trophy winners went forward to

ANGOSTURA
aromatic bitters
Flavouring the world since 1824

fight it out in the grand final, held on the morning of the Drinks International Bartenders Challenge in July (see page 40).

On the day the judges were unanimous in their preference for Jamie Stephenson's Scala Dell'Oro. There was little surprise among the assembled audience of expert mixologists and brand representatives that Stephenson should come up trumps again, as one of the acknowledged world masters of the cocktail art.

All three trophy-winning recipes will be mixed and presented for those attending the annual International Spirits Challenge awards dinner in London, Sept.

We look forward to seeing you there.

The results

White Spirits

Trophy: Pernelle, using U'Luvka Vodka; entered by The Brand Distillery (see page 50)
Gold: Angel's Nectar, using Havana Club 3 Años; Richmond Towers
Gold: Sereraphim, using Effen Black Cherry Vodka; Hi-Spirits
Silver: Italian Parliament, using Parliament Vodka; Parliament Group
Bronze: Berrylicious, using Skyy Vodka; Fior Brands

Brown Spirits

Trophy: The Long Goodbye, using The Wild Geese Rare Irish Whiskey; Protégé International (see page 50)
Gold: Spice Club, using Havana Club 7 Años; Richmond Towers
Silver: Helen of the West, using Elements Eight Gold Rum;
Elements Eight Rum Co
Bronze: Piton Smash, using Elements Eight Gold Rum;
Elements Eight Rum Co

Highly Recommended: Caribbean Mule, using Cockspur 12 Year Old Rum; Cockspur Rum

Highly Recommended: Sour Fruit, using English Harbour 5 Year Old Rum; Malcolm Cowen

Highly Recommended: The Harbour Punch, using English Harbour 5 Year Old Rum; Malcolm Cowen

Highly Recommended: El Caballero, using Cazadores Reposado Tequila; Treehouse PR

Liqueurs & Specialities

Trophy: Scala Dell'Oro, using Volare Green Apple; Hi-Spirits (see above)
Gold: Melody, using Volare Green Melon; Hi-Spirits
Silver: Bass-ito, using Campari; Fior Brands
Bronze: Chartreuse'ito, using Green Chartreuse; John E Fells
Highly Recommended: Misty, using Irish Mist; C&C International

The judges

Many thanks to the following for sparing time during their busy Vinexpo schedules to preside over the 2007 Cocktail Challenge finals:

- | **Patrick Zuidam**, managing director, Zuidam Distillers (Holland)
- | **Jacky Marchon**, president, ABF Aquitaine (France)
- | **Angela Mount**, associate director, Wine Intelligence and former Safeway wine buyer (UK)
- | **France Bouis**, editor, Le Shaker (France)
- | **Mickael Perron**, Angostura brand representative
- | **Anne Muller**, marketing manager, Caraibos fruit juices (France)
- | **Ron de Preter**, Wenneker brand ambassador and cocktail consultant (Holland)
- | **Marco Canova**, project manager, 9bar and cocktail consultant (Italy)
- | **Nadine Auray**, winemaker, Château Terreforte and member of Grands Vins de France jury
- | **Felicity Murray**, editor, Drinks International



The bartenders

Thanks to the following for travelling to mix the finalist recipes in the heat of a Vinexpo afternoon

- | **Geraldine Garrouste**, Radisson Grand Hotel, Bordeaux (representing Parliament, Malcolm Cowen, Protégé, C&C, Fior Brands, John E Fells)
- | **Richard Woods**, Elements Eight Rum Co
- | **Magally Franco**, Cazadores Reposado Tequila
- | **Corale Laffargue**, Berrylicious
- | **Jamie Stephenson**, Rémy Martin Style Masters champion 2007
- | **Pete Kendall**, Havana Club
- | **Ed Viita**, Cockspur



sandbar



1.5 litre stacking acrylic pitcher



Limited edition Hennessy jug



Urban Bar spoon with measure

Specialists in bespoke glass, acrylic and bar ware for the drinks industry



Tumblers designed and produced for The Macallan & Jameson

Urban Bar Glassware used in premium cocktail bars and hotels

Sandbar AP Ltd

The Studio, 42 Hay Street, Steeple Morden, Cambridgeshire, SG8 0PE

post@drinksandbar.com

www.urbanbar.com

www.drinksandbar.com

T +44 (0) 845 430 3333 F +44 (0) 845 430 6666