



History

The recipe for "PEARADISE" POIRE AU COGNAC has its origins in the french town of La Rochelle, home to the esteemed family firm of Godet Freres founded in 1782.

Since it's foundation the Godet family has closely guarded the secret recipe of their POIRE AU COGNAC, which initially was produced strictly for the family's own use.

The spirit of the new millenium

At the edge of the 21'st century the president of Godet Freres S.A. Mr. Jean – Jacques Godet has decided to introduce this classic liqueur onto the international markets, in a joint venture with brand owners Global Distillers. "PEARADISE" POIRE AU COGNAC will be marketed as the drink of the new millenium, with a striking new and elegant packaging.

PEARADISE CIDER CUP

- 6 persons
- lemon rind
- orange slices
- 5 measure fino sherry
- 3 measure brandy
- 3 measure triple-sec
- 2 measure pearadise poire au cognac
- cider
- 1 long piece of cucumber rind



Now, as then "Pearadise" comes to you as natural it's ingredients consisting of mature selected dried pears blended with old reserve cognac, a secret mix of herbs and high grade sugar, distilled and bottled in small – batches, just as when the recipe was concieved in 1782.

Excellence in quality

"PEARADISE" POIRE AU COGNAC is a unique spirit with it's brilliant gold brown hue, it's intense and seductive aroma of mature pears and fine cognac. The taste is sensational with layers of complex pear nuances culminating with an elegant creamy texture in the finish.



SHANGHAI

- 1 drink
- 3 crussed icecubes
- 1 measure pearadise poire au cognac
- 1/2 measure Orange Curacao
- 1/4 measure Maraschino
- 2 stænk Angostura bitter
- 1 marashino cherry (red)
- 1 long piece of lemon rind



PEARADISE KISS

- 1 drink
- 3 crussed ice
- 1 measure dry vermouht
- 1/2 measure gin
- 1/2 measure pearadise poire au cognac
- 1 marashino cherry (red)
- 1 long piece of lemon rind



PARISIEN

- 1 glas
- crussed ice
- 1 measure brandy
- 1/2 measure calvados
- 1 measure freshly squeezed lemonjuice
- sugar cane syrup
- 1/2 measure pearadise poire au cognac
- blackberry, raspberry, half a slice of lemon and orange for decoration
- leaf of mint