

Jefferson's Manhattan

Ridiculously Small Batch Bourbon



This Manhattan barrel-finished cocktail is coming from the first collaboration of Esquire and Jefferson's Bourbon. Crafted with the editors of Esquire, this new pre-batched cocktail is available at select retailers worldwide. The new cocktail was conceptualized in 2003 by Esquire's Editor-in-Chief Devid Granger and Jefferson's Bourbon founder Trey Zoeller, in an effort to provide bourbon enthusiasts with a barrel-finished bottled cocktail that enhances the experience of enjoying a classic. Dozens of recipes had been tested until three recipes were chosen. Those three options were then aged for 90 days in bourbon barrels until just one stood out as a superior Manhattan.

Abv%

34.00%

Size

750 ml

Consumer Price Positioning

Vieux Carre Barrel aged Cocktail

Availability

Limited

Taste: Delicious, oaky notes and a wellbalanced flavor profile

Perfect Serve:

Enjoy it as you would any Manhattan: on the rocks or stirred and strained over ice. Garnish with a cherry and an orange peel.

Signature Drink:

Breakfast in Manhattan

- 1 spoon English orange marmalade
- 2 oz Jefferson's Manhattan
- 1/2 oz Sweet vermouth
- 1 dash Citrus or Orange bitter

Stir marmalade with bourbon to dissolve marmalade. Add other ingredients, stir with ice and fine strain into chilled glass.



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PRODUCTS

Article number:	CBJF.MH34.06.075.01
Packaging:	
Abv%:	34.00%
Country of origin:	LAN_COUNTRY_USA
EAN-Code:	8 14794 01068
HS-code:	22083011

CASE INFO

Barcode case:	10814794010681
Bottle/case:	6
Case width:	203.2 mm
Case height:	254 mm
Case length:	254 mm
Case weight gross (KG):	9 KG
Case weight netto (KG):	KG

BOTTLE INFO

Volume:	750 ml
Bottle width:	120 mm
Bottle height:	212 mm
Bottle length:	64 mm
Bottleneck height:	mm
Bottle weight gross (KG):	1.51 KG
Barcode bottle:	8 14794 01068 4

PALLET INFO

Pallet type:	
Weight in KG:	1084 KG
Cases per layer:	19
Layers per pallet:	6
Cases per pallet:	114