



COCKTAIL LE COMMUNARD

Ingrédients - 1 Pers.

- Red wine - 15 cl
- Crème de Cassis de Dijon - 2 cl
- Slice of orange or lemon - 1

Préparation

1. Pour the Crème de Cassis into a wine glass.
2. Carefully pour the red wine over the Crème de Cassis.
3. Stir gently.
4. Add a slice of orange or lemon for a touch of freshness.
5. Serve chilled, with or without ice cubes, according to your preference.

LE COMMUNARD: A COCKTAIL STEEPED IN HISTORY AND BURGUNDIAN FLAVOURS

An iconic Burgundy cocktail, combining the power of **red wine** with the fruity sweetness of **Crème de Cassis**. Did you know that it also has another name: **the Cardinal**? These two names refer to different historical and cultural stories, but both refer to the same delicious mixture. At **Maison Briottet**, we invite you to discover the history of this timeless cocktail, as well as the authentic recipe that showcases our **100% Noir de Bourgogne Crème de Cassis**.

Why two names? The story of the Communard and the Cardinal The Communard: A Tribute to the Refugees of 1871

The name **Communard** (*member of the Paris Commune*) has its roots in a significant episode in French history: the Paris Commune (1871). It seems that after the repression of this uprising, many Parisians, including workers and activists, took refuge in Burgundy. In this wine-growing region, they popularised a mixture of **red wine** (more accessible than white wine at the time) and **Crème de Cassis**, a comforting cocktail that became a symbol of solidarity. Although this story is more of an **oral tradition** without formal historical documents, it is often recounted in **local guidebooks** and the stories of **Burgundy winegrowers**.

The Cardinal: a reference to scarlet robes

This same cocktail is also called **Cardinal**, in reference to **the scarlet red robes of Catholic cardinals**. This name evokes the deep, **rich colour of the mixture**, reminiscent of cardinal purple. The name 'Cardinal' is older and seems to originate from **19th-century Parisian cafés**, where this cocktail was served as a 'noble' alternative to Kir® (white wine + Crème de Cassis). This name is mainly used in the **Île-de-France region and in grand cafés**, while 'Communard' remains more firmly rooted in **Burgundy**.

Why red wine?

Unlike Kir® (white wine + Crème de Cassis), the Communard uses **red wine**, reflecting the more robust and committed character of those who drank it. At the time, red wine was also more accessible and common in Burgundy cafés. Today, the Communard is a **tribute to this history**, a bridge between the revolutionary past and the Burgundy wine-growing tradition.

The Communard, a symbol of conviviality

Today, the Communard is much more than just a cocktail: it is a **symbol of sharing and tradition**. Whether enjoyed as an aperitif with friends, during a family meal or at a Burgundy-style evening gathering, it adds a touch of **authenticity and warmth**. We are proud to perpetuate this tradition with exceptional products. **Cheers, and long live Burgundy!**

Rediscover forgotten aperitifs: Guignolet

While **Communard** (or **Cardinal**) is a staple among Burgundy aperitifs, it is not the only traditional cocktail worthy of a place on your table. Among **forgotten aperitifs**, **Guignolet**, a black cherry liqueur, is enjoying a resurgence in popularity. Once very popular, it can be enjoyed neat, on ice, or in a cocktail. To learn more about **these aperitif treasures from the past**, we invite you to read this article from Le Figaro: **Le coup de jeun des vieux apéros** (A facelift for old aperitifs). A great opportunity to rediscover authentic flavours and enjoy some variety!

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