



Mixology by Perrier

It is important while making cocktails to work on all senses we have - the drink must be nice, good, with nice aromas and served with a nice service - PERRIER as always respected all those codes, it is naturality and perfect mineral content are perfect for working with premium spirits. It's high carbonated level also brings up flavors and aromas in the creations - this perfect combination is revisited by Laurent GRECO, using creative technics, passionated service, fresh ingredients and PERRIER

The seminar will show how important are the eyes, nose and mouth while having a cocktail

Lecturer:

Laurent GRECO, is one of the most famous and creative mixologist in the world, his French touch and technics are combine with PERRIER, to create ultimate cocktails

Length of lecture:
60 minutes

Date and Time:
19th and 20th of August - 11:00 and 15:00



62nd IBA
INTERNATIONAL BARTENDERS ASSOCIATION
MEETING