

M

Drink

Let There Be Light (and Dark, and Spiced)

Rum is the perfect summer drink. But do you know which varieties work best for which cocktails?

2
Sea Wynde | \$40

Overproofed, which makes it good for mixing. Try it with tonic, lime, and if you happen to have any, simple syrup.

4
Cane | \$22

Recently renamed New Orleans Crystal, it's ultraclear, with a vanilla-bean finish. Try it with cream soda or Coke and lime.

6
10 Cane | \$35

Trinidadian *terroir* comes through; it tastes like fresh-pressed cane. Great on the rocks or in a mojito.

1
Cruzan Single Barrel | \$30

A blend of rums aged five to twelve years, it's perfectly balanced, thick like Cognac, and pleasant to savor in a snifter all by itself after dinner.

3
Angostura 1824 \$25

Aged twelve years in charred oak, it tastes strongly of wood and spice. Meant to be knocked back neat, but works well with ice and an orange disc.

5
Rhum Clément V.S.O.P. | \$35

Made in Martinique, this classic is distilled from top-quality cane juice. It has great legs and a lingering finish. Drink neat in a snifter.

7
Pyrat XO Reserve \$25

Amber-colored and sweet. Mixes nicely into long drinks or fancy cocktails. —HOWIE KAHN

For rum recipes from the mixologists at Manhattan's Employees Only, visit GQ.com.



The Descending Wine Course

For more lessons, go to GQ.com/wine.



Lesson 24 > Brouilly

When you're grilling fish but jonesing for red wine, Brouilly is an excellent bet and will respond swimmingly to a chill.

- It's not a Burgundy, though it looks like one and, on occasion, tastes like one. Located in the red-wine pumping station of Beaujolais, Brouilly produces some of the best wines from the region.
- Although it's made from Gamay, the grape of Beaujolais, Brouilly is a far cry from the Welch's-like Beaujolais nouveau. It's light and fruity, yes, but with a whiff of earth and spice that reflects the superior location of the Brouilly vines on pitched volcanic slopes.
- No one's going to mistake Gamay for Pinot Noir, but with proper aging, Brouilly can approximate some of the sensations of a decent red Burgundy, at a fraction of the price.—DAVID LYNCH

One to try | Château Thivin Brouilly 2004, \$16