



The Champagne Cocktail



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



1

CALORIES



92 kcal

BEVERAGE

DRINK

Ingredients



1 dash angostura bitters



5 ounces champagne chilled



1 serving optional: lemon



1 coarsely sugar cubes

Equipment

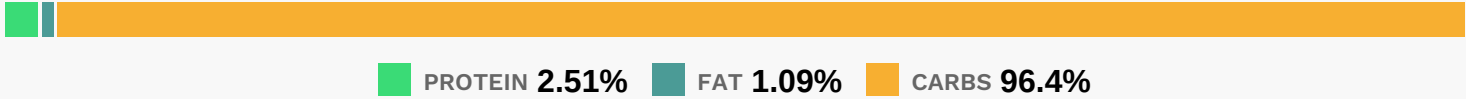


knife

Directions

 Drop 1 dash The Truth Old Time Aromatic Bitters or Angostura bitters onto a sugar cube and place in a Champagne flute. Using a channel or paring knife, cut a 6" twist from a lemon and arrange inside glass. Gently pour 5 ounces chilled Champagne into glass.

Nutrition Facts



Properties

Glycemic Index:95.59, Glycemic Load:2.91, Inflammation Score:-4, Nutrition Score:1.1547826161689%

Flavonoids

Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 91.65kcal (4.58%), Fat: 0.03g (0.05%), Saturated Fat: 0g (0.02%), Carbohydrates: 6.75g (2.25%), Net Carbohydrates: 6.56g (2.39%), Sugar: 5.93g (6.59%), Cholesterol: 0mg (0%), Sodium: 10.1mg (0.44%), Alcohol: 9.52g (100%), Alcohol %: 7.85% (100%), Protein: 0.18g (0.35%), Vitamin C: 3.71mg (4.5%), Potassium: 134.48mg (3.84%), Magnesium: 14.73mg (3.68%), Iron: 0.61mg (3.39%), Phosphorus: 22.38mg (2.24%), Vitamin B6: 0.03mg (1.7%), Calcium: 14.62mg (1.46%)