Earl Grey Cocktails: The Bergamot Bar

From the teas.co.uk wiki

> **Earl Grey cocktails, in summary:** Earl Grey is the natural cocktail tea: bergamot is already a bar aromatic. The MarTEAni and family, brew-strong-infuse-short, and which Earl Grey to use.

If tea has a signature cocktail tea, it is Earl Grey, because bergamot's aromatic, citrus floral lift is tailor made for the bar. This sits in the cocktails cluster; the blend itself is in the Earl Grey guide and its story in the origin of Earl Grey.

Last reviewed by the teas.co.uk team in February 2026.

Why bergamot and gin are a perfect match

Gin is botanical and citrus led; Earl Grey is bergamot citrus over a tannic black base. They share an aromatic family, so Earl Grey extends and deepens gin rather than fighting it, which is why the Earl Grey martini and bergamot gin sours are modern classics. The same logic applies to bergamot with vodka and with sparkling wine.

The MarTEAni and the family

The famous one is the Earl Grey MarTEAni, an Earl Grey infused gin sour with lemon and egg white, balanced, aromatic and the drink that put tea cocktails on the map. Around it sits a whole family: Earl Grey collins, Earl Grey fizz, Earl Grey negroni variations. All start from either a strong cooled Earl Grey brew or Earl Grey infused gin, see tea infused gin and spirits.

Brew strong, infuse short

For a brew based drink, make the Earl Grey roughly double strength and cool it, or it disappears into the gin. For an infusion, steep the tea in the spirit only briefly, minutes, not hours, because alcohol extracts tannin fast and an over infused gin turns harsh and astringent. This timing point is the single most common Earl Grey cocktail mistake.

Which Earl Grey to use

A bold Earl Grey with some backbone works best because it has to carry through alcohol and citrus; a strong one such as Loyd or Lipton black Earl Grey, or a Teapigs Darjeeling Earl Grey for a lighter floral version.

People often reach for a delicate, premium Earl Grey because it is "better", when a clean, sturdy, everyday one usually does better in the glass: the spirit, citrus and ice need a base with body and brightness to survive dilution, not a subtle one that vanishes. The base strength logic is the same as the bubble tea base argument: weak tea cannot survive what you mix it with.

Beyond gin

Earl Grey also lifts a whiskey sour, a hot toddy, and sparkling cocktails, and it crosses into baking and desserts, see baking with tea. Bergamot is one of the most flexible flavours in the cluster.

Summary

Earl Grey is the best entry point into tea cocktails: one accessible tea, a natural partner for gin, and a famous template drink. Get a strong brew or a short infusion right and the rest is variation, then raid the Earl Grey recipes and cocktail recipes.

Want to actually buy a good one?

If Earl Grey is your cup, the bergamot quality varies hugely, so it is worth buying a good one. The Earl Greys listed on this page were matched to the glass rather than the teapot, so begin there. To see the wider range, browse Earl Grey and black tea at teas.co.uk or the full tea shop. Here too, taste and the product description come first, the price of a single cup comes second, and free UK delivery starts over £35.

The bergamot bar, at a glance

Drink	Build	Note
Earl Grey MarTEAni	Earl Grey-infused gin, lemon, egg white, sugar	The signature: bergamot meets juniper and citrus
Earl Grey gin & tonic	Cold-infused gin, tonic, lemon twist	The easiest entry; do not over-infuse the gin
Hot toddy, Earl Grey	Strong brew, whisky, honey, lemon	Bergamot lifts a classic winter warmer
Earl Grey sour	Strong cold brew, bourbon, lemon, sugar	Brew strong, infuse short, never stew
Non-alcoholic	Strong chilled Earl Grey, soda, citrus	The bergamot carries it without spirit

Reference noted

- PubMed: Green tea catechins and human health

Teas in the same conversation: English Breakfast, Earl Grey, green tea, loose leaf tea, Darjeeling, oolong, and herbal tea. Shop the tea range at teas.co.uk, where UK orders past £35 are delivered free.

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teas · The Earl Grey cocktail you finish is the right cocktail. Skip other tea cocktails until the first Earl Grey is sorted.

More cocktail reading

- What Earl Grey actually is
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- Black tea
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