



COMBIER BLANCHETTE ABSINTHE SUPÉRIEURE

Created in 1899 in Saumur, France, Combiere Blanchette is the original absinthe produced by Distillerie Combiere. It is a Swiss-style clear absinthe crafted entirely by hand in antique copper stills.

Spanish green aniseed, organic wormwood from the Loire Valley, Roman wormwood, fennel from Provence, and hys-sop, are macerated in a neutral grape-based alcohol and triple-distilled to yield a slightly sweet absinthe. Due to Blanchette's lack of bitterness, we recommend simply diluting with cool water to enjoy.

COMBIER
FRANCE 1834

RECIPES



CORPSE REVIVER #2

- 1 oz. gin
- 1 oz. Cocchi Americano or Lillet Blanc
- 1 oz. Combiér Liqueur d'Orange
- 1 oz. fresh lemon juice
- 1 dash Combiér Blanchette

Combine all ingredients in a shaker with ice and shake for 10 seconds. Strain into a chilled stemmed glass. Garnish with orange peel.

ABSINTHE SUISSE

- 1.5 oz. Combiér Blanchette
- .25 oz simple syrup
- 3 oz half-and-half
- 1dash orange flower water
- 1 large egg white
- .25 oz white crème de menthe

Combine all ingredients in a shaker and shake for 10 seconds. Add ice and shake again. Strain into an ice-filled highball glass.

HONEYSUCKLE WITH ABSINTHE

- 2 oz. white rum
- 1 or 2 dashes Combiér Blanchette
- .75 oz. honey syrup
- .75 oz. fresh lime juice

Combine all ingredients in a shaker with ice and shake for 10 seconds. Strain into a chilled coupe.



| | ABV | 750 ML / 6 PACK | DISTRIBUTOR |
|--------------------|-----|-----------------|-------------|
| COMBIER BLANCHETTE | 60% | | |

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AND RECIPES VISIT:
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