



COMBIÉR
FRANCE 1834

ELICSER COMBIÉR LIQUEUR

Jean-Baptiste Combiér's acclaimed 19th century Elicser is comprised of an exotic blend of herbs, plants, and spices from France's Loire Valley, Africa, India, and southeast Asia.

Key ingredients such as aloe, nutmeg, myrrh, cardamom, cinnamon and saffron are combined to recreate this unique liqueur that has been unearthed from Combiér's 177-year-old archives, after having been discontinued for decades. This re-released original recipe comes to America in individually numbered bottles.



RECIPES



ALASKA COCKTAIL

- 1 1/2 oz Gin
- 1/2 oz Combiel Elicser
- 1 dash Orange Bitters

Stir until well chilled and strain into a small cocktail coupe, garnish with a lemon twist

ELIXIR OF YOUTH

- 1oz Combiel Elicser
- 1.25oz Orange Juice
- .5oz Lemon Juice
- 1.25 Pineapple Juice
- .5oz Dark Rhum

Combine ingredients in a shaker with ice. Shake vigorously. Strain into a glass with ice.

PROHIBITION ELICSER CRUSTA

- .5oz L'Original Combiel
- 1.5oz Combiel Elicser
- .5oz Lemon Juice
- Barspoon Bitter Dale Degroff

Combine ingredients in mixing glass with ice. Stir to blend ingredients. Strain into glass with large cube



	ABV	750 ML / 6 PACK	DISTRIBUTOR
COMBIEL ELICSER	38%		

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AND RECIPES VISIT:
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