

THERE CAN  
ONLY BE ONE  
ORIGINAL



**COMBIÉR**  
FRANCE 1834

## COMBIÉR LIQUEUR D'ORANGE

Produced in Saumur, France since 1834, Combiér Liqueur d'Orange is the world's first triple sec still made to the same exacting standards created by JB Combiér over 177 years ago. The natural orange aromas and flavors are exceptionally potent in this marvelous liqueur, lending incomparable clarity of flavor. The bright, citrus flavor, clear character and smooth finish of Original Combiér is unparalleled, a testament to the painstaking process and strict traditions that still go into making each bottle today.

# RECIPES



## LIBÉLULA MARGARITA

- 2oz libélula tequila
- 1oz fresh lime juice
- .75oz Combiér liqueur d'Orange
- .25oz simple syrup

Combine all ingredients in a shaker with ice and shake for 20 seconds and pour into a tatin & sea salted rimmed glass.

## OLD TIMER

- 2 oz rye whiskey
- 0.75 oz dry vermouth
- 0.5 oz Combiér Liqueur d'Orange
- 2 dashes orange bitters

Combine all ingredients in mixing beaker and stir for 15 seconds with ice. Strain our over large ice cube in rocks glass with orange peel (zest over top) as garnish.

## JASMINE

- 1.5 oz London dry gin
- 0.75 oz Combiér Liqueur d'Orange
- 0.5 oz campari
- 0.5 oz fresh lemon juice

Combine all ingredients in shaker with ice, shake for ten seconds then strain into chilled Coupe Glass. Garnish with lemon peel.



## ANNOUNCER COCKTAIL

- 0.75 oz Combiér Liqueur d'Orange
- 0.75 oz London dry gin
- 0.75 oz brandy
- 0.5 oz fresh lemon juice

Combine all ingredients in shaker with ice, shake for ten seconds then strain into chilled Coupe Glass. Garnish with orange peel.

COMBIER LIQUEUR D'ORANGE 40% ABV	1 LITER / 6 PACK	750 ML / 12 PACK	375 ML / 12 PACK	50 ML / 50 PACK	DISTRIBUTOR

hello@CNIBrands.com  
CombiérUSA.com  
f @CombiérUSA

**CNIBRANDS**  
INDEPENDENT DISTILLERS & PRODUCERS

FOR ADDITIONAL INFORMATION  
AND RECIPES VISIT:  
CNIBRANDS.COM