

COMBIER
FRANCE 1834

THE ELIXIR OF LIFE,
FIT FOR A KING



ROYAL COMBIÉR

A harmonious blend of Combiér Liqueur d'Orange, V.S.O.P coganac and elicser Combiér, (itself one of the most famous of all French elicsters) Royal Combiér was created in 1920 as the result of an encounter between Jean-Baptiste Combiér and the famous Dr. Francois-Vincent Raspail. While both were being held captive after their acts of rebellion against the Empire of Napoleon III, the two men spent countless hours exchanging ideas and sharing recipes for esoteric liqueurs and elicsters.

After being released and back to the distillery, Jean-Bap-tiste Combiér created this exotic and complex liqueur, best enjoyed neat or in cocktails as an orange liqueur substitue for added spice.

RECIPES



MORAL DISORDER

- 1.25 oz mezcal
- 0.75 oz Royal Combier
- 0.75 oz blanco tequila
- 0.5 oz grapefruit juice
- 0.25 oz fresh lime juice
- dash peychaud's bitters

Combine all ingredients, stir, and serve in a chilled coupe

MEXICAN RIVERA

- 1 oz Royal Combier
- 1 oz reposado tequila
- 1 oz italian sweet vermouth
- 2 dashes angostura bitters

Combine all ingredients, stir, and serve in a chilled coupe with lemon peel (zest over top)

AVIONS VOISON

- 1.5 oz cognac
- 1 oz Royal Combier
- 0.5 oz lemon juice

Combine all ingredients in shaker with ice, shake for ten seconds then strain into chilled Coupe glass with a sugared rim



WINTERTIME MARGARITA

- 1 oz Royal Combier
- 1.5 oz blanco tequila
- 1 oz lime
- 0.25 oz agave nectar

Combine all ingredients in shaker with ice, served up with salt on rim (optional)

ROYAL COMBIER 38% ABV	1 LITER / 6 PACK	750 ML / 12 PACK	375 ML / 12 PACK	DISTRIBUTOR

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FOR ADDITIONAL INFORMATION
AND RECIPES VISIT:
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