

COMBIER



Creator of the world's first triple sec.

The Combiér story began nearly 180 years ago at 48 Rue Beaurepaire in the picturesque village of Saumur, just 200 miles southwest of Paris in the heart of France's historic Loire Valley. Local confectioners by trade, Jean-Baptiste Combiér and his wife operated straight out of their very own kitchen. Together, they shared a dream of inventing something new; something that had never existed before; something with just the right spice, just the right smell, and just the right taste. After countless years of practice, failure and discovery, Jean-Baptiste's quest ended in 1834 with the perfect concoction. Sun-dried orange peels from the West Indies, local spices from the south of France, alcohol from France's northwest, and secret ingredients from the Loire Valley – a formula that became the world's first triple sec: Combiér Liqueur d'Orange.





Liqueur d'Orange

Produced in Saumur, France since 1834, Combier Liqueur d'Orange is the world's first triple sec still made to the same exacting standards created by JB Combier 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 Combier is unparalleled, a testament to the painstaking process and strict traditions that still go into making each bottle today. No colorings or flavorings are added to the pure distillation of sweet and bitter oranges, water and sugar. An irreplaceable ingredient in many classic cocktails, it is best enjoyed in margaritas, cosmopolitan and white ladies. 40% ABV.



Liqueur Botanical (formerly known as 'Elicser')

Jean-Baptiste Combier'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 Combier's 177-year-old archives, after having been discontinued for decades. This re-released original recipe comes to America in individually numbered bottles. 38% ABV.



Royal

Created in 1920, Royal Combier is a harmonious blend of Combier Liqueur d'Orange, V.S.O.P cognac and Elicser (Botanical) Combier, one of the most famous of all French elicser, as the result of the encounter between Jean-Baptiste Combier and famous Dr François-Vincent Raspail. Both 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 elicser. After being released and back to the distillery, Jean-Baptiste Combier created this exotic and complex liqueur. Best enjoyed neat or in cocktails as an orange liqueur substitute for added spice. 38% ABV.



Kümmel Extra Liqueur

Kümmel is a sweet, colorless liqueur flavored with caraway seed, cumin, and fennel. Combier Kümmel made its debut at the Combier Distillery in the mid-19th century satisfying the demands of British, Dutch, German and Russian elite enamored with the liqueur's medicinal and aromatic properties. It is re-released today with the same powerful, lifted aromas and refined taste it became known for more than 150 years ago. Best enjoyed neat as an after dinner digestif. 38% ABV.



Le Bleu (Blue Curacao)

Introducing the world's first Premium Blue Curacao, made using the same high quality orange liqueur as Combier Liqueur D'Orange. Combier Le Bleu is produced in Saumur, France, and made to the same exacting standards created by JB Combier over 180 years ago. The natural orange aromas, bright citrus aroma, clear character, and smooth finish make Le Bleu the perfect spirit for creating blue-colored cocktails. Best enjoyed in and tiki drinks of exceptional quality. 40% ABV.



Liqueur d'Abricot

Made from sun-ripened apricots infused in neutral (sugar beet) spirit, then triple distilled to yield a deliciously balanced, fruity liqueur. Perfect as a cocktail modifier or for any champagne/sparkling aperitif. 20% ABV.



Liqueur De Banane

Made from a blend of ripe Brazilian bananas macerated in neutral alcohol combined with sugar crystals from sugar beets, this wonderfully sweet, vibrant liqueur captures all the subtle sweetness and tropical flavors of fresh bananas. No stabilizers or preservatives are added. Best enjoyed in a variety of umbrella drinks and desserts. 22% ABV.



Liqueur Ananas

Juicy and golden, this liqueur captures the vibrant sweetness and slight acidity of ripe pineapple. Bursting with tropical flavor, it adds a bright, refreshing twist to cocktails, punches, and culinary creations alike. Perfect as a digestif or as a key ingredient in your favorite tropical cocktails. 20% ABV.



Liqueur De Cassis

A blend of blackcurrants from the Loire Valley with neutral alcohol, the result is a tart, subtly sweet, earthy liqueur bursting with fruit flavors. No stabilizers or preservatives added. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 20% ABV.



Liqueur De Fraise

Crafted with hand-picked local strawberries, Combiér's Liqueur de Fraise is made using a traditional method of slow maceration for three to four months, followed by a gentle press for an extra-fragrant infusion. Lush and vibrant, it's perfect with still or sparkling white wine, in cocktails, or drizzled over fruit and desserts. Perfect as a base for summer cocktails, a splash in sparkling or still white wine, or drizzled over fruit salads and desserts. 17% ABV.



Liqueur De Framboise

A blend of fresh raspberries sourced from France's historic Loire Valley and neutral alcohol, this liqueur is a beautiful expression of the very fruits they represent, each sip bursting with flavor. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 20% ABV.



Liqueur de Fruit de la Passion

Tart, tropical, and intensely aromatic, Combiér Passion Fruit Liqueur bursts with the bright, tangy flavor of ripe passion fruit. Its exotic character brings a refreshing lift to cocktails, spritzes, and desserts—perfect for adding a bold splash of sunshine to any creation. Perfect as a digestif or as a key ingredient in your favorite cocktails! 20% ABV.



Liqueur de Litchi

Crafted with natural lychee, Combiér's Litchi Liqueur offers a rich and indulgent tasting experience, pairing wonderfully with sparkling wine or savored neat and chilled as an after-dinner digestif. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 17% ABV.



Liqueur de Mangue

Bright and tropical, Combiér Liqueur de Mangue is made with real mango juice to deliver bold, exotic flavor in every sip. Its rich, fruity profile adds a juicy twist to cocktails, spritzes, and dessert creations alike. Perfect as a digestif or as a key ingredient in your favorite tropical cocktails! 20% ABV.



Liqueur de Mûre

A blend of blackberries from the Loire Valley and neutral alcohol, resulting in a rich and smooth liqueur exhibiting the same sweetness and tartness of the fruits themselves. No stabilizers or preservatives are added. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 20% ABV.



Liqueur de Pamplemousse

A blend of red grapefruit and neutral alcohol, resulting in a light, refreshing flavor emblematic of grapefruits themselves. No stabilizers or preservatives are used. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 16% ABV.



Liqueur de Pastèque

Made with fresh watermelon juice, neutral (sugar beet) spirit, crystalized sugar sourced from Normandy and carmine (for color), this intensely bright and rose-hued liqueur is an exquisite year-round modifier for fruity and flavorful summer cocktails. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 20% ABV.



Liqueur Pêche de Vigne

A blend of fresh peaches from the Loire Valley and neutral alcohol, the result is a flavor that perfectly mirrors the fruit's flesh and perfect ripeness. No stabilizers or preservatives added. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 20% ABV.



Liqueur de Rose

Created by steeping hand-picked rose petals from the Loire Valley in neutral alcohol (sugar beet), then adding natural sugars, this lovely aromatic liqueur bears a superb, balanced taste that pairs as exquisitely alone with champagne as it does in classic cocktails. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 25% ABV.



Liqueur de Sureau

Made from wild elderflower flowers picked and pruned by hand, this liqueur is prepared the old-fashioned way: maceration in neutral alcohol for several months in our cellars then light press. The infusion is then combined with an elderberry spirit obtained by distillation to make a particularly fragrant bouquet of these beautiful flowers with no additives or stabilizers needed. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 20% ABV.



Liqueur de Violette

Produced from a combination of French violets sourced from France's very own Cote D'Azur, neutral alcohol, along with sugar crystals from sugar beets, this unique liqueur is based on an original mid-19th-century French recipe with all the floral, aromatic and creamy notes expected to perfect the Aviation cocktail. No stabilizers or preservatives are added. Best enjoyed in cocktails, combined with soda water or added to sparkling white wine. 25% ABV.



Liqueur Noix de Coco

Crafted with natural coconut, this Combiér liqueur transports you to exotic locales, blending the sweet and refreshing taste of coconut with the rich aromatic notes of accompanying rum. Perfect as a digestif or as a key ingredient in your favorite tropical cocktails! 20% ABV.



Liqueur Vanilla

Savor the intensity and sweetness of Madagascar vanilla, enhanced by the artisanal maceration of whole vanilla pods. Round, silky, and delicately sweet, this liqueur reveals warm and captivating notes—perfect for elevating a cocktail, enriching a dessert, or enjoying neat. A premium creation by Combier, blending tradition and refinement. 20% ABV.



Liqueur 'Chataigne' Chestnut

Made from natural chestnut aromas sourced in France, this liqueur reveals a sweet, warm, and comforting flavor—a true tribute to the pleasures of autumn. Round and soothing, it captivates with its delicate indulgence and authentic chestnut aroma. How to enjoy it? Perfect for adding an autumnal touch to your cocktails or hot beverages, Chestnut Liqueur also pairs wonderfully with desserts: vanilla ice cream, chocolate mousse, or incorporated into homemade whipped cream. A refined and indulgent creation, proudly crafted by Maison Combier. 17% ABV.



Liqueur Ginger

Made from a ginger extract sourced from Nigeria, this liqueur showcases the full liveliness and aromatic power of the fruit. Thanks to the unique expertise of Maison Combier, the extraction preserves its zesty freshness and tangy notes, creating an experience that is both vibrant and refined. Perfect neat, over ice, or in culinary creations, it enhances cocktails, dishes, and desserts with its authentic and brilliant signature. 20% ABV.



Liqueur Espresso

The result of a collaboration between Combier Distillery and the artisanal roastery Théophraste, this liqueur pays tribute to the excellence of coffee. Crafted from Amboka spirit, obtained through maceration and distillation of coffees from Peru and Ethiopia, it is then enriched with a maceration of Mira Sol coffee—a distinguished single-origin, named the best espresso in the Southwest region and fourth in the national Best Espresso competition. This double extraction reveals the full aromatic complexity of the coffee, combining roasted notes, silky smoothness, and a perfect balance of intensity and elegance. A liqueur of rare depth, reflecting the expertise and passion of Combier. 25% ABV.



Guignolet d'Anjou Cherry Liqueur

Roi René Rouge's all-natural cherry liqueur recipe has never been modified from the original 17th century ingredient list and manufacturing process developed by the highly revered Benedictine nun, Reverend Mother Gautron of the Benedictine Abbey of Saumur. Created from a blend of guignes and morello cherries for their aroma and spiciness and black cherries for their deep ruby color, Rouge gains its complex, light and fruity flavor entirely from all natural ingredients. Roi René Rouge is a gentle but sweet cherry liqueur that will make any cocktail blush. 17% ABV.