



CRAFT  
COCKTAILS

## NORMANDY OLD FASHIONED



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**GLASS:** ROCKS

**INGREDIENTS:**

- 2oz IRON FISH POMMEAU
- 1oz IRON FISH FOUR CASK BOURDON
- 2 DASHES OF IRON FISH AROMATIC BITTERS
- 1 DASH OF ORANGE BITTERS

IN A MIXING GLASS, ADD POMMEAU, BOURBON, AND BITTERS. FILL WITH ICE AND STIR FOR ABOUT 30 SECONDS. STRAIN INTO A ROCKS GLASS OVER A LARGE ICE CUBE. EXPRESS AN ORANGE PEEL OVER THE DRINK, RUB IT AROUND THE RIM, AND DROP IT IN GARNISH WITH A CHERRY IF DESIRED.

GARNISH WITH ORANGE PEEL AND CHERRY



SPIRIT > POMMEAU, FOUR CASK

#IRONFISHCRAFTCOCKTAILS



# IRON FISH POMMEAU



23.5% ABV | 47 PROOF | 375ML

ROYAL HERITAGE CIDER HONORS THE FRENCH TRADITION OF POMMEAU, A BLEND OF APPLE CIDER AND BRANDY AGED IN OAK BARRELS FOR SMOOTH, COMPLEX FLAVOR. OUR TAKE USES HARD CIDER FROM MICHIGAN CIDER MILLS, SEPARATELY BLENDED WITH BOURBON AND VODKA, THEN AGED IN CALVADOS BARRELS BEFORE BEING COMBINED FOR A RICH, REFINED TASTE THAT BALANCES TRADITION WITH INNOVATION.

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POMMEAU ATTRACTS APERITIF LOVERS (AN ALCOHOLIC DRINK TAKEN BEFORE A MEAL TO STIMULATE THE APPETITE) CHEFS, CRAFT BEVERAGE ENTHUSIASTS, AND COCKTAIL FANS FOR ITS UNIQUE APPLE FLAVOR, VERSATILITY IN COOKING, AND ABILITY TO ELEVATE COCKTAILS.

SPIRIT > POMMEAU

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