



CRAFT
COCKTAILS

POMMEAU SPRITZ



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GLASS: WINE GLASS

INGREDIENTS:

- 2oz IRON FISH POMMEAU
- 3oz SPARKLING WINE
(LIKE CHAMPAGNE OR DRY CIDER)
- 1oz SODA WATER

FILL A WINE GLASS WITH ICE. ADD POMMEAU,
THEN TOP WITH SPARKLING WINE AND
SODA WATER. STIR GENTLY AND GARNISH.

GARNISH WITH APPLE SLICE OR LEMON TWIST



SPIRIT > POMMEAU

#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.

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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