



CHAMBORD ROYALE

Black Raspberry Liqueur

Chambord Royale's recipe draws inspiration from a luxurious liqueur created for King Louis XIV during one of his visits to the Chateau de Chambord, located in the Loire Valley of France in the late 17th Century. Chambord liqueur is prepared by macerating raspberries, blackberries, Madagascar vanilla, Moroccan citrus peel, and honey in cognac for over two weeks. The result is a velvety, delicious, and highly mixable liqueur.

Tasting notes