

Davidoff of Geneva

since 1911

PAIRING GUIDE



NEW YORK | FLORIDA | ATLANTA | HOUSTON | LAS VEGAS

EXCITE YOUR PALATE

What should you look for when selecting your pairing?

There are many options, whether it's wine, spirits, beer or various non-alcoholic beverages. We are committed to finding the best pairings for the cigar of your choosing. We strive to explore many taste experiences and provide a variety of options that cater to the preferences of our cigar enthusiasts, while also presenting new ideas you may never have thought of.

This pairing guide showcases our favourite cocktail and spirit recipes paired with some of our most popular series and formats.

Our goal is to excite some new ideas for your cigar enjoyment and inspire you to explore new pairings to fill your time beautifully.





DAVIDOFF ANIVERSARIO No.3

SIZE / FORMAT: 6 x 50 / TORO

WRAPPER: Connecticut seed grown in Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Warm notes of cedar wood and cream complemented by herbal aromas



2/3: Citrus and fresh spice dominated by savoury notes of roasted nuts



3/3: Hints of fresh spice harmonise with flavours of walnuts and cedar wood



BEGRONI

INGREDIENTS

The Botanist Gin - 1 1/2 Ounces

Campari - 1/2 Ounce

Fernet Branca - 1/4 Ounce

Sweet Vermouth - 3/4 Ounce

Cinnamon Simple Syrup - 1/2 Ounce

Dash of Orange Bitters

Brandied Cherry Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Stir ingredients for approximately 20-25 seconds. Strain into martini glass or on the rocks. Add brandied cherry garnish at the end.

CINNAMON SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF GRAND CRU ROBUSTO

SIZE / FORMAT: 5 1/4 x 52 / ROBUSTO

WRAPPER: Connecticut seed grown in Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ○ ○ ○

1/3: Creamy notes of oak wood complemented with fragrances of dried fruit



2/3: Delectable hazelnuts mingle with flavours of wheat and liquorice



3/3: Fresh spices and dried flowers balanced with intensified aromas of oak wood



ROSEMARY WINE

INGREDIENTS

The Botanist Gin - 1 1/2 Ounces

Sauvignon Blanc - 1 Ounce

Ginger / Honey Simple Syrup - 3/4 Ounce

Fresh Lemon Juice - 1/4 Ounce

Dash of Orange Bitters

Rosemary Sprig Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Place cover for mixing glass and shake strongly for approximately 10 seconds. Strain into martini glass or on the rocks. Add rosemary sprig as garnish for aroma.

GINGER / HONEY SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of honey, include about 3 small slices of ginger and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF ANIVERSARIO << SPECIAL R >>

SIZE / FORMAT: 4 7/8 x 50 / ROBUSTO

WRAPPER: Connecticut seed grown in Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ◐ ○ ○

1/3: Warm notes of cedar wood and cream complemented by herbal aromas



2/3: Citrus and fresh spice dominated by savoury notes of roasted nuts



3/3: Hints of fresh spice harmonise with flavours of walnuts and cedar wood



OFFICIAL 22

INGREDIENTS

The Botanist Gin - 1 1/2 Ounces

Fresh Lime Juice - 1/2 Ounce

Cinnamon Simple Syrup - 1/2 Ounce

Fernet Branca - 1/4 Ounce

Dash of Lavender Bitters

Orange Zest Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Place cover for mixing glass and shake strongly for approximately 10 seconds. Strain into martini glass or on the rocks. Squeeze lemon zest garnish over liquid to release oils as garnish for aroma and place into drink.

CINNAMON SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF NICARAGUA TORO

SIZE / FORMAT: 5 1/2 x 54 / TORO

WRAPPER: Habano Jalapa - Nicaragua

BINDER: Habano Jalapa - Nicaragua

FILLER: Esteli Visus, Esteli Ligero, Ometepe Visus,
Condega Ligero - Nicaragua

INTENSITY: ● ● ● ● ○

1/3: Aromatic spice complemented by
undertones of wood and caramel



2/3: Balanced flavours of coffee and
chocolate blended with notes of cream



3/3: Subtle notes of leather finished with
intensified aromas of spice and pepper



SWEET AND SPICE

INGREDIENTS

Aged Rum - 1 Ounce

Amaretto - 1 Ounce

Ginger / Honey Simple Syrup - 1/2 Ounce

Fresh Lemon Juice - 1/2 Ounce

Orange Zest Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Place cover for mixing glass and shake strongly for approximately 10 seconds. Strain into martini glass or on the rocks. Squeeze orange zest garnish over liquid to release oils as garnish for scent and place into drink.

GINGER / HONEY SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of honey, include about 3 small slices of ginger and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF YAMASA PIRAMIDE

SIZE / FORMAT: 6 1/8 X 52 / PIRAMIDE

WRAPPER: Yamasá - Dominican Republic

BINDER: Yamasá - Dominican Republic

FILLER: Piloto Visus, San Vicente Mejorado Seco,
San Vicente Mejorado Visus - Dominican Republic,
Condega Seco, Esteli Seco - Nicaragua

INTENSITY: ● ● ● ● ●

1/3: Complex earthy flavours combined with dashes of spice and sweet oranges



2/3: Hints of nuts and leather complemented by wooden notes



3/3: Refined aromas of pepper and wood harmonised with tones of coffee



SMOKED HIGH TEA

INGREDIENTS

Smoky Mezcal Reposado - 2 Ounces

Chamomile Tea - 1 Ounce

Cinnamon Simple Syrup - 3/4 Ounce

2 Dashes of Chocolate Bitters

Orange Zest Garnish

PREPARATION

Pour all liquid ingredients into mixing glass or rocks glass with ice. Stir for approximately 20-25 seconds. Squeeze orange zest garnish over liquid to release oils as garnish for scent and place into drink.

CINNAMON SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF WINSTON CHURCHILL ROBUSTO

SIZE / FORMAT: 5 1/4 x 52 / ROBUSTO

WRAPPER: Habano Ecuador Rojiza

BINDER: Negro San Andres - Mexico

FILLER: Esteli Seco, Condega Seco - Nicaragua,
Piloto Mejorado Seco, Hybrid Olor/Piloto Seco,
Piloto Seco - Dominican Republic

INTENSITY: ● ● ● ◐ ○

1/3: Smooth hints of leather and nuts mingle
with flavours of cream



2/3: Bouquets of pepper and dark coffee
complement rich notes of wood



3/3: Dashes of aromatic spice finish with
traces of wood and cream



HERBAL REFRESH

INGREDIENTS

The Botanist Gin - 1 1/2 Ounces

Fresh Orange Juice - 1 Ounce

Amaretto - 3/4 Ounce

Fernet Branca - 1/4 Ounce

Cinnamon Simple Syrup - 1/4 Ounce

Brandied Cherry Garnish

PREPARATION

Pour all liquid ingredients into mixing glass with ice. Place cover for mixing glass and shake strongly for approximately 10 seconds. Strain into rocks glass. Include brandied cherry as garnish.

CINNAMON SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of brown sugar, include a single cinnamon stick and pour into an enclosed glass / bottle for cooling and storage. Shelf life of one month.



DAVIDOFF ANIVERSARIO No.3

SIZE / FORMAT: 6 x 50 / TORO

WRAPPER: Connecticut seed grown in Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Warm notes of cedar wood and cream complemented by herbal aromas



2/3: Citrus and fresh spice dominated by savoury notes of roasted nuts



3/3: Hints of fresh spice harmonise with flavours of walnuts and cedar wood



AGAVE GREEN

INGREDIENTS

Tequila Reposado - 1 1/2 Ounces

Cointreau - 1/2 Ounce

Cucumber Juice - 2 Ounces

Fresh Lime Juice - 1/2 Ounce

Topped with Ginger Beer

Mint Sprig Garnish

PREPARATION

Pour all liquid ingredients (except for ginger beer) into mixing glass with ice. Place cover for mixing glass and shake strongly for approximately 10 seconds. Strain into rocks glass. Top off with ginger beer and add Mint sprig for aroma.

CUCUMBER JUICE

Recipe is enough to make 6 cocktails. Use juicer to extract juice from cucumber (2 cucumbers total). Strain juice into small container to remove any additional pulp.

Shelf life of 2-3 days.



DAVIDOFF ESCURIO GRAN TORO

SIZE / FORMAT: 5 1/2 x 58 / GRAN TORO

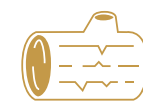
WRAPPER: Habano Ecuador

BINDER: Cubra - Brazil

FILLER: Cubra Visus, Mata Fina Visus - Brazil, San Vicente Seco, Piloto Seco, Olor Dominicano Seco - Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Subtle notes of sweet cream and wood mingled with hints of salt and citrus



2/3: Licorice complemented by flavours of leather and chocolate



3/3: Aromas of coffee and wood balanced by refreshing pepper



SMOKED RUBY

INGREDIENTS

Smoky Mezcal Reposado - 1 1/2 Ounces

Fresh Ruby Red Grapefruit - 3/4 Ounce

Fresh Lime Juice - 1/2 Ounce

Ginger / Honey Simple Syrup - 3/4 Ounce

Dash of Agave Bitters

PREPARATION

Pour all liquid ingredients (except for ginger beer) into mixing glass with ice. Place cover for mixing glass and shake strongly for approximately 10 seconds.

Strain into rocks glass.

GINGER / HONEY SIMPLE SYRUP

Recipe is enough to make 6 cocktails. Heat 3 ounces of water with 3 ounces of honey, include about 3 small slices of ginger and pour into an enclosed glass / bottle for cooling and storage.

Shelf life of one month.



DAVIDOFF SIGNATURE TORO

SIZE / FORMAT: 6 x 54 / TORO

WRAPPER: Connecticut seed Ecuadorian

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ○ ○ ○ ○

1/3: Subtle notes of oak wood combine with aromas of barley and toasted wheat



2/3: Balanced cream and brown sugar complemented by scents of floral spices



3/3: Smooth flavours of cedar wood and dried fruit pair with black pepper



THE CLASSIC LADDIE



The Classic Laddie is a single malt scotch crafted by Master Distiller Jim McEwan from individually selected casks to showcase the classic, floral and elegant Bruichladdich style. Unpeated for a scotch from Islay. Made from 100% Barley, trickle distilled, then matured in American Oak.

TASTING NOTES

NOSE - Barley sugar and a hint of mint, floral notes, caramelized fruit and honey.

PALATE - Refined and refreshing, sweet oak and barley, ripe green fruit, brown sugar and sweet malt.

BODY - Very smooth, with crisp characteristics, woody with hints of salt and citrus.



DAVIDOFF ANIVERSARIO << SPECIAL T >>

SIZE / FORMAT: 6 36/52 / FIGURADO

WRAPPER: Connecticut seed Ecuadorian

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ○ ○

1/3: Warm notes of cedar wood and cream complemented by herbal aromas



2/3: Citrus and fresh spice dominated by savory notes of roasted nuts



3/3: Hints of fresh spice harmonise with flavours of walnuts and cedar wood



PORT CHARLOTTE 10

**PORT
CHARLOTTE
HEAVILY
PEATED**

The 10-Year-Old Port Charlotte has been conceived, distilled, matured and bottled on Islay alone. This heavily peated single malt scotch is 100% Scottish Barley, matured in both American whisky casks and French Wine casks. The smokiness creates a wonderful pairing to the Davidoff Aniversario <<Special T>>, the combination of spicy, woody notes create an interesting creamy, smoky experience with spicy stimulation.

TASTING NOTES

NOSE - Barbecue smokiness with waves of caramel sweetness and nutmeg, clove and ginger spices.

PALATE - Soft and smooth with a smokiness that wraps over sweet notes of vanilla, honey, and coconut. Superb balance with notes of wood and salt stimulation.

BODY - Smoky soft body, clean finish with sweet notes to finish.



DAVIDOFF NICARAGUA BOX-PRESSED TORO

SIZE / FORMAT: 6 X 52 / TORO

WRAPPER: Habano Oscuro - Nicaragua

BINDER: Habano Jalapa - Nicaragua

FILLER: Esteli Visus, Esteli Ligero, Ometepe Visus, Condega Ligero - Nicaragua

INTENSITY: ● ● ● ● ○

1/3: Aromatic spice complemented by undertones of wood and caramel



2/3: Balanced flavours of coffee and chocolate blended with notes of cream



3/3: Subtle notes of leather finished with intensified aromas of spice and pepper



WESTLAND AMERICAN OAK



An American single malt whiskey. This whiskey brings five-malt barley bill with new American oak casks. The variety of flavours presented through this barley bill creates a wonderful pairing for the intense, rich and spicy flavours of the Davidoff Nicaragua Box-Pressed Toro.

TASTING NOTES

NOSE - Lemon and orange custard, cream, chocolate and jasmine.

PALATE - Rich fruit, dark cherries, Swiss chocolate, almond, cream and Turkish coffee.



DAVIDOFF MILLENNIUM ROBUSTO

SIZE / FORMAT: 5 1/4 / ROBUSTO

WRAPPER: Ecuador special sun grown

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ◐ ○

1/3: Bold notes of oak wood and coffee accompanied by aromas of sweet prunes



2/3: Intense bouquets of almonds and white pepper complemented by dark chocolate



3/3: Pronounced flavours of peat finished with piquant white peppers and liquorice



WESTLAND SHERRY WOOD



A vibrant Sherry cask Whiskey, filling hogshead and butts, Ex- Oloroso and Ex- Pedro Jimenez, along with new American oak casks. The five-barley bill creates the ability to provide a variety of different flavours that create a complementary pairing to the woody, spicy and rich notes of the Davidoff Millennium Robusto.

TASTING NOTES

NOSE - Honey, raisins, maple syrup, cinnamon and hints of banana.

PALATE - Maple syrup, dark fruit and cinnamon spice.



DAVIDOFF ROYAL RELEASE SALOMONES

SIZE / FORMAT: 8 1/4 x 57 / SALOMONES

WRAPPER: Aromatica Dominicana

BINDER: Habano Ecuador

FILLER: San Vicente Ligero, San Vicente Mejorado Visus, Piloto Ligero, Hybrid Olor/Piloto Ligero and Dominican Criollo Ligero

INTENSITY: ● ● ● ◐ ○

1/3: Elegant and very smooth flavours of oak wood, leather and fresh spices



2/3: Spiciness appears, with tastes of roasted almonds, milk chocolate and cream



3/3: Intensified flavors of spice, wood, almonds and chocolate



REMY MARTIN 1738



RÉMY MARTIN

This Fine Champagne Cognac is a special blend created to celebrate the reward of excellence bestowed on Rémy Martin by King Louis XV of France in 1738. A very smooth flavour experience, filled with notes of spices, fruit and oak wood. A perfect pairing for the Davidoff Royal Release Salomones.

TASTING NOTES

NOSE - Generous notes of plum and figs, rounded out with oaky wood and toffee.

PALATE - Mellow butterscotch, baking spices and hints of dark chocolate.

BODY - Exceptionally round with a creamy aftertaste and a concentration of a nutty aroma.



DAVIDOFF WINSTON CHURCHILL THE LATE HOUR TORO

SIZE / FORMAT: 6 x 54 / TORO

WRAPPER: Ecuador Habano - Marron Oscuro

BINDER: Negro San Andres - Mexico

FILLER: San Vicente Mejorado Visus, Piloto Seco and Olor Visus - Dominican Republic, Esteli Visus and Condega Visus - Nicaragua

INTENSITY: ● ● ● ● ●

1/3: Pronounced notes of black coffee are complemented by vintage leather and spice



2/3: Deep undertones of vintage leather combine with dark chocolate and cream



3/3: Intense aromas of black pepper and oak wood pair with distinct flavours of malt



REMY MARTIN XO



RÉMY MARTIN

The XO Cognac Fine Champagne is the signature expression of the Rémy Martin Cellar Master. This artful, complex blend has a pleasing long and smooth finish, filled with notes of fruit and spice. These flavours carry well with the Davidoff Winston Churchill Late Hour Toro. As a pairing, the cigars notes of wood, spice, dark fruit and nuts creates a wonderfully balanced full palate stimulation.

TASTING NOTES

NOSE - Summer fruit, combined with rich floral notes and jasmine.

PALATE - Mature juicy plums, candied orange, with hints of hazelnut and cinnamon spice.



DAVIDOFF WINSTON CHURCHILL THE LATE HOUR CHURCHILL

SIZE / FORMAT: 7 x 48 / CHURCHILL

WRAPPER: Ecuador Habano - Marron Oscuro

BINDER: Negro San Andres - Mexico

FILLER: San Vicente Mejorado Visus, Piloto Seco and Olor Visus - Dominican Republic, Esteli Visus and Condega Visus - Nicaragua

INTENSITY: ● ● ● ● ○

1/3: Pronounced notes of black coffee are complemented by vintage leather and spice



2/3: Deep undertones of vintage leather combine with dark chocolate and cream



3/3: Intense aromas of black pepper and oak wood pair with distinct flavours of malt



THE DALMORE CIGAR MALT RESERVE



This single malt is matured in American white oak ex-bourbon casks, Matusalem oloroso sherry casks and Cabernet Sauvignon barriques. A very interesting scotch that delivers bold flavours of fruit, cream and spice, with a smooth finish. The Davidoff Winston Churchill Late Hour Toro provides equal intensity, with notes of dark fruit, spice and balancing smokiness to this cigar malt.

TASTING NOTES

NOSE - Cinnamon, vanilla and red fruits.

PALATE - tropical fruits, toffee and vanilla ice cream, orange zest, dark chocolate and spice.



DAVIDOFF 702 ANIVERSARIO No.3

SIZE / FORMAT: 6 x 50 / TORO

WRAPPER: 702 Hybrid Habano grown in Ecuador

BINDER: Dominican Republic

FILLER: Dominican Republic

INTENSITY: ● ● ● ● ○

1/3: Starts off with rich flavors of chocolate, spice and leather



2/3: Develops to creamy flavours and notes coffee and wood



3/3: Intense flavour of wood, nuts and coffee with spicy finish



THE DALMORE AGED 18 YEARS



A magnificent whisky matured in American white oak ex-bourbon casks and aged Matusalem oloroso sherry casks. The rich flavours of this spirit are a perfect match to the richness, spice and dark fruit flavours found in the Davidoff 702 Aniversario No.3

TASTING NOTES

NOSE - Vanilla, dark chocolate, orange and cinnamon.

PALATE - Dark chocolate, candied citrus fruits, rich coffee, nutmeg and rich molasses.



PRIVATE SEMINARS

At Davidoff of Geneva you will find the opportunity to venture deeper into the world of cigars. Experience seminars that truly stimulate the senses.

How do you find the perfect pairing for you? What factors need to be considered when selecting a cigar and beverage of choice?

Learn proper etiquette when smoking, how to choose the right cigar to fit your preferences and how to use some of the unique accessories available at Davidoff of Geneva.

SEMINAR CATEGORIES

HOW TO FIND THE BEST PAIRINGS

Including cocktail demonstrations

SELECTING YOUR CIGAR

CIGAR ACCESSORIES

Contact your local Davidoff of Geneva store to schedule a private seminar.



STORE LOCATIONS

NEW YORK

515 Madison Avenue
New York, NY 10022
212.751.9060

1390 Avenue of the Americas
New York, NY 10019
212.757.3167

156 Broadway
Brooklyn, NY 11211
347.599.0565

225 Liberty Street
New York, NY 10281
212.897.2866

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3035 Peachtree Rd NE
Atlanta, GA 30305
404.554.0111

HOUSTON

4444 Westheimer Rd
Houston, TX 77027
346.308.8355

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3200 S. Las Vegas Blvd.
Las Vegas, NV 89109
702.473.5001

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5711 Seminole Way
Hollywood, FL 33314
954.488.6980

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Davidoff of Geneva

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