



GIFFARD CARIBBEAN PINEAPPLE PREMIUM LIQUEUR

Originating in the Americas, pineapples were once rare and prized for their unusual appearance and juicy, golden hearts. Giffard Caribbean Pineapple blends sun-ripened pineapples with cloves, nutmeg and a touch of seven-year, aged rum.

Volume: 750 mL

ABV: 20%

Appearance: Deep gold

Aroma: Heady aroma of freshly cut pineapple

Tasting Notes: Fresh and candied pineapple balanced by tangy acidity, finishing with a whisper of spice and aged rum

DAIQUIRI D'ANANAS

1.5 oz Rhum Agricole

.75 oz Giffard Caribbean Pineapple

.75 oz fresh-squeezed lime

.25 oz Giffard Orgeat

Shake ingredients together with ice and strain into a stemmed cocktail glass.

ABOUT GIFFARD

Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer of 1885, in the small Loire Valley town of Angers, France, he was studying the digestive and cooling properties of mint. Giffard's research resulted in the invention of a clear mint liqueur, steam-distilled from the Mitcham variety of peppermint. As delicious as it was refreshing, this liqueur was immediately received with enthusiasm from the townspeople of Angers. Monsieur Giffard's elixir was called Menthe Pastille after the mint candies that were so famous at the time.

Giffard parlayed the success of Menthe Pastille into a fully operational distillery. Since 1885, the Giffard facility has produced liqueurs, syrups, cordials and tonics from the rich bounty of local fruits and botanicals as well as the exotic spices and herbs that were brought in by ship on the Loire River from ports around the world. Four generations later, Giffard is still owned and operated by the same family who maintain tradition and quality for all of its products.