



GIFFARD

VANILLE DE MADAGASCAR

PREMIUM LIQUEUR

There is nothing plain about the complex, inviting aroma and flavor of our Vanille de Madagascar Premium Liqueur. Made from vanilla beans that are hand-pollinated and cured to perfection on the island of Madagascar and blended with brandy, this liqueur captures the exotic warmth and comfort of vanilla for use in creative cocktails.

Volume: 750 mL

ABV: 20%

Appearance: Translucent rose gold

Aroma: Earthy vanilla, nutmeg, cream, orange and clove

Tasting Notes: Rich and warm, creamy vanilla, citrus and spices

FRENCH VANILLA CREAM SODA

1.5 oz. GIFFARD Vanille de Madagascar

2 oz. Organic, whole milk

3 oz. Cold seltzer water

Glass: Hi-ball

Garnish: Freshly grated nutmeg

Method: Build, stir

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.