



CRÈME DE FRAMBOISE

SPECIALTY LIQUEUR



Red raspberries, plucked fresh from the vine are macerated in neutral spirit to capture their bright, tangy flavor. A classic French delicacy, Framboise is sipped as a dessert cordial and used to add a juicy, raspberry kick to cocktails.

Crème refers to the viscosity of the liqueur and indicates that it is lower in alcohol and richer in sugar content than other categories of liqueur.

Volume: 750 mL | **ABV:** 16%

Appearance: Brilliant ruby

Aroma: Fresh, tart raspberry, honey, citrus, black pepper and oolong tea

Tasting Notes: Mouth-watering, juicy raspberries, sweet-tart and cocoa

RASPBERRY CLARET CUP

3 oz. Dry, fruity red wine
1 oz. GIFFARD Crème de Framboise
.25 oz. Fresh lemon juice
2 oz. Cold seltzer water

Glass: Collins

Garnish: Fresh raspberry

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.