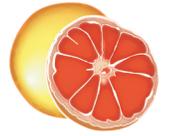




CRÈME DE PAMPLEMOUSSE ROSE



SPECIALTY LIQUEUR

Fresh, pink grapefruit peels are steam distilled to extract the intense, bright aromatic essential oils contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbles.

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: Peach blush

Aroma: Candied grapefruit, black pepper, lemon, bitter orange

Tasting Notes: Candied grapefruit, black pepper, lemon, bitter orange

ROSE & ROSÉ

3 oz. Cold, dry sparkling rosé wine

1 oz. Chilled GIFFARD Crème de Pamplemousse Rose

Glass: Flute

Garnish: Lemon twist

Method: Build

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.