



MENTHE PASTILLE

SIGNATURE LIQUEUR

The premier commercial liqueur from the house of Giffard, first produced in 1885 and celebrated in Angers and throughout France ever since! Made from a steam distillation of fresh, Mitcham peppermint leaves that are cultivated in nearby fields. Lightly sweetened with natural sugar, Menthe Pastille is the perfect after dinner palate refresher or mixed into the indispensable Stinger cocktail.

Volume: 1 L | **ABV:** 24% | **Appearance:** Crystal clear

Aroma: Cool peppermint, wintergreen, vanilla and dark chocolate

Tasting Notes: Bracing, clean mint, with a rich, creamy mouth-feel and a tingling, cool, dry finish



GRASSHOPPER

1.5 oz. Giffard Menthe Pastille
1.5 oz. Giffard Crème de Cacao
1 oz. heavy cream

Garnish: mint sprig

Method: Shake ingredients with ice and strain over crushed ice.



STINGER

2 oz. Cognac Park VS
1 oz. Giffard Menthe Pastille

Glass: rocks

Garnish: mint sprig

Method: Swizzle both ingredients with crushed ice in a julep cup and serve in the classic julep style, with a lavish bouquet of fresh mint.

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.

