



# GIFFARD

## CASSIS NOIR DE BOURGOGNE

### PREMIUM LIQUEUR

From within 30 miles of the Giffard distillery come the prized, fresh “Noir de Bourgogne” cassis berries. This flavorful variety of blackcurrant has been celebrated for generations for creating the finest cassis liqueurs in the world. A slow maceration ensures an unparalleled depth of flavor and richness, capturing the distinctive dark berry and vegetal notes of blackcurrant.

**Volume:** 750 mL

**ABV:** 20%

**Appearance:** Dark, viscous, red wine

**Aroma:** Intense aromas of bright, candied red berries, violets, black pepper and eucalyptus

**Tasting Notes:** Rich, jammy berries, mouth-watering tartness and a pleasant herbaceous finish

### POMPIER

3 oz. French Vermouth (Dry)

.75 oz. GIFFARD Cassis Noir de Bourgogne

2 oz. Cold seltzer water

Glass: Collins

Garnish: Lemon twist

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.