



GIFFARD

GINGER OF THE INDIES

PREMIUM LIQUEUR

The “Indies” refers to the islands of South East Asia. This geographical region is famous the world over for its rare and exotic spices, including the exquisite, fresh ginger we source to make this spicy liqueur.

Volume: 750 mL

ABV: 35%

Appearance: Crystalline, pale, yellow straw

Aroma: Exotic aromas of earthy ginger, citrusy coriander, soft vanilla and orange blossom

Tasting Notes: Rich with spicy, fresh ginger, complemented by mouthwatering citrus

GINGER RICKEY

2 oz. GIFFARD Ginger of the Indies

1 oz. Fresh lime juice

2 oz. cold seltzer water

Glass: Collins

Garnish: Lime wheel and candied ginger

Method: Shake/build over fresh ice

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.