



CRÈME DE PÊCHE DE VIGNE

SPECIALTY LIQUEUR



Because of their late summer ripening, this heirloom varietal of peach is often planted amongst grapevines, hence their name, “Peach of the Grapevine”. From famed orchards in the Coteaux du Lyonnais, we harvest these small, intensely aromatic peaches with distinctive, scarlet-blushed flesh during their fleeting window of ripeness in late August.

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: Pale, peach blush

Aroma: Honeysuckle, melon, peach, nectarine and mango

Tasting Notes: Juicy, baked peach, white chocolate, honey and orange blossom

PEACH SPRITZ

3 oz. Cold, dry white wine

1 oz. GIFFARD Crème de Pêche de Vigne

2 oz. Cold seltzer water

Glass: Wine glass

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.