

Tradition & Qualité



CRÈME DE VIOLETTE

SPECIALTY LIQUEUR



Violet flowers have long been prized for their mesmerizing perfume and signature color. Giffard utilizes a two-step process with the violet plant, macerating the fresh, fragrant petals and steam distilling the complex and aromatic leaves to create this classic cocktail staple.

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: Dark amethyst with a rosy glow

Aroma: Intensely floral, candied violet, rose, vanilla and wintergreen

Tasting Notes: Sweet floral, bright citrus and a clean, wintergreen finish

BLUE MOON

1.5 oz. Gin

.50 oz. GIFFARD Crème de Violette

.50 oz. Fresh lemon juice

Glass: Coupe

Garnish: Lemon twist

Method: Shake, fine strain

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.