

*Tradition & Qualité*



## CURAÇAO BLEU

### SPECIALTY LIQUEUR



The tropical island of Curaçao is the origin of the distinctive variety of citrus aurantium or bitter orange fruit that flavors the liqueurs that bear its name. Brilliant, azure blue like the sparkling waters of the Caribbean Sea that surround the island, our Curaçao Bleu captures the unique flavor of these bitter orange peels.

**Volume:** 750 mL | **ABV:** 25%

**Appearance:** Brilliant azure blue

**Aroma:** Sweet and bitter orange, lemon and spices

**Tasting Notes:** Sweet, juicy orange, vanilla roundness

### BLEU HAWAIIAN

.75 oz. Vodka

.75 oz. Light Rum

.75 oz. GIFFARD Curaçao Bleu

2 oz. Fresh pineapple juice

.75 oz. Fresh lime juice

.50 oz. Simple Syrup

Glass: Hurricane

Garnish: Pineapple wedge

Method: Blend ingredients with 1 cup of ice in a high power blender, or shake with ice and strain over crushed 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.