



GIFFARD CORE 5 PRODUCTS

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.



PAMPLEMOUSSE

Giffard's top selling product globally. Fresh, pink grapefruit peels are steam distilled to extract the intense, bright aromatic essential oils contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbly in a Kir Rosé.



CARIBBEAN PINEAPPLE

A new product Giffard created in 2017, in line with the industry-wide Pineapple cocktail trend. Originating in the Americas, pineapples were once rare and prized for their unusual appearance and juicy, golden hearts. Giffard Caribbean Pineapple blends sun-ripened pineapples with cloves, nutmeg, and a touch of seven-year, aged Panamanian rum.



PÊCHE DE VIGNE

Because of their late summer ripening, this heirloom varietal of peach is often planted amongst grapevines. Each year, our growers harvest these small, intensely aromatic peaches with distinctive scarlet blushed flesh during their fleeting window of ripeness in late August.



BANANE DU BRÉSIL

The product that started an entire flavor movement in 2013. Plump, sun-ripened Brazilian bananas are slowly infused in neutral spirit and then blended with a spirit distilled from bananas. A touch of oak-aged Cognac and natural sugar marries the luscious flavors together and lends an opulent mouth-feel. Use Banane du Brésil in your classic daiquiri to go straight to the tropics.



ORGEAT

The new standard for Tiki and tropical cocktails. Orgeat is made with sweet and bitter almond extract, adding depth and mouthfeel to any cocktail. Try it to enhance your classic Mai Tai.



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.



KIR ROSÉ

Combine 4 oz. rosé wine with 1 oz. Giffard Pamplemousse Rose in a large wine glass.

Add ice and stir briefly. Garnish with cucumber slice.



PÊCHE LEMONADE

1.5 oz. Vodka, Gin or Whiskey
.75 oz. Giffard Pêche de Vigne
2-4 oz. Fresh Lemonade

Build over Ice, Stir briefly and serve with a lemon slice for garnish.



DAIQUIRI D'ANANAS

1.5 oz Silver Rum or Rhum Agricole
.75 oz Giffard Caribbean Pineapple
.75 oz fresh-squeezed lime
.25 oz Simple Syrup

Shake ingredients together with ice and strain into a stemmed cocktail glass.



1944 MAI TAI

1.0 oz. Gold Jamaica Rum
1.0 oz Silver Jamaica Rum
.75 oz. Fresh-squeezed lime juice
.75 oz. Giffard Curaçao Triple Sec
.75 oz. Giffard Orgeat syrup

Shake ingredients together with ice and strain into a rocks glass over fresh ice. Garnish with a lime wheel and mint sprig.



BANANA OLD FASHIONED

1.5 oz. Bourbon or Rye whiskey
.75 oz Giffard Banane du Brésil
.25 oz Simple syrup
2 dashes black walnut bitters

Combine ingredients in a rocks glass with ice. Stir well and garnish with an orange peel and cherry.