



Fresh pink grapefruit peels are macerated in neutral spirit to create an infusion that captures the intense aromatic profile contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbles.

## Cocktail Recipe KIR ROSÉ

Combine 4 oz. rosé wine with 1 oz. Giffard Pamplemousse in a large wine glass. Add ice and stir briefly. Garnish with cucumber slice.

## **Product Notes**

Volume: 1 Liter ABV: 16%

Appearance: Peach blush

## Aroma:

Candied grapefruit, black pepper, lemon, bitter orange

## Tasting Notes:

Bittersweet, grapefruit zest, tart, and refreshing



