



GIFFARD PAMPLEMOUSSE

SPECIALTY LIQUEUR **MADE IN FRANCE**



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.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Peach blush

Aroma: Candied grapefruit, black pepper, lemon, bitter orange

Tasting Notes: Candied grapefruit, black pepper, lemon, bitter orange

KIR ROSÉ

4 oz. Cold, dry sparkling rosé wine

1 oz. Chilled Giffard Pamplemousse

Glass: Large wine glass

Garnish: Cucumber slice

Method: Build cocktail in a wine glass filled with ice, use a cocktail spoon to lightly stir.

ABOUT GIFFARD

Giffard Liqueurs and Syrups are created specifically to enhance cocktail creation. Each of our liqueurs delivers consistent, true-to-nature flavors that are the signature of the Giffard family, providing the flavor intensity that brings cocktails to life. Five generations of the Giffard family have worked hard to continuously provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard Liqueurs are made with tradition and quality, blending established processes like slow maceration, with innovative flavor inspiration. Giffard Liqueurs and Syrups improve cocktail creation with the uncompromised taste of natural fruits, herbs, and spices.

It all began in 1885. Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer, 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, the liqueur was immediately received with enthusiasm from the townspeople of Angers. Emile called his elixir Menthe Pastille after the mint candies that were famous at the time.