

# GIFFARD PAMPLEMOUSSE

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:** 750 mL

**ABV:** 16%

**Appearance:** Peach blush

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

**Tasting Notes:** Bittersweet, grapefruit zest, tart, and refreshing



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