



# GIFFARD

## ABRICOT DU ROUSSILLON

PREMIUM LIQUEUR MADE IN FRANCE

From pastoral orchards in the Loire Valley of France, not far from the Giffard facility, we harvest the quintessential apricot variety, Rouges du Roussillon for this delectable liqueur. The apricots are macerated in neutral spirit to extract their distinct flavor and color. Then, apricot juice is added to sweeten the liqueur and to impart a natural, true-to-fruit balance of tartness. This fresh juice may cause natural sediment to appear, a reminder of the real fruit used to create our premium liqueur.

**Volume:** 750 mL | **ABV:** 25% | **Appearance:** Peachy amber

**Aroma:** Dried and stewed apricots, peach, vanilla and almond

**Tasting Notes:** Mouth-watering, juicy, jammy apricot with pleasant tannins

### PENDENNIS CLUB COCKTAIL

1.5 oz. Gin  
.75 oz. Giffard Abricot du Roussillon  
.75 oz. Fresh lime juice  
.25 oz. Simple syrup  
4 Dashes Peychaud's Bitters

**Glass:** Coupe

**Garnish:** Lime wheel

**Method:** Combine all ingredients in a shaker with ice.  
Shake vigorously and double strain into a coupe glass.

### 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.