

GIFFARD

BANANE DU BRÉSIL

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.

Cocktail Recipe

BANANA DAIQUIRI

2 oz. Rum
.75 oz. Giffard Banane du Brésil
1 oz. Fresh lime juice
.5 oz. Simple syrup

Glass: Coupe

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

Garnish: Lime wheel and fresh nutmeg

Product Notes



Volume: 750 mL | **ABV:** 25%

Appearance: Burnished caramel

Aroma: Freshly baked banana bread, vanilla and baking spices

Tasting Notes: Creamy, rich, ripe banana, ginger and allspice

**2025 SAN FRANCISCO
WORLD SPIRITS COMPETITION**
Best of Class Finalist | Double Gold

  @giffardusa | giffardusa.com

