



# 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

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