



# GIFFARD

## CARIBBEAN PINEAPPLE

PREMIUM LIQUEUR **MADE IN FRANCE**



Originating in the Americas, pineapples were once rare and prized for their unusual appearance and juicy, golden hearts. Giffard Caribbean Pineapple blends sun-ripened pineapples with cloves, nutmeg and a touch of seven-year, aged rum.

**Volume:** 750 mL | **ABV:** 20% | **Appearance:** Deep gold

**Aroma:** Heady aroma of freshly cut pineapple

**Tasting Notes:** Fresh and candied pineapple balanced by tangy acidity, finishing with a whisper of spice and aged rum

### DAIQUIRI D'ANANAS

1.5 oz Rhum Agricole

.75 oz Giffard Caribbean Pineapple

.75 oz Fresh lime juice

.25 oz Giffard Orgeat

**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.