



GIFFARD

CASSIS NOIR DE BOURGOGNE

PREMIUM LIQUEUR MADE IN FRANCE

From within 30 miles of the Giffard distillery come the prized, fresh “Noir de Bourgogne” cassis berries. This flavorful variety of blackcurrant has been celebrated for generations for creating the finest cassis liqueurs in the world. A slow maceration ensures an unparalleled depth of flavor and richness, capturing the distinctive dark berry and vegetal notes of blackcurrant.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Dark, viscous, red wine

Aroma: Intense aromas of bright, candied red berries, violets, black pepper and eucalyptus

Tasting Notes: Rich, jammy berries, mouth-watering tartness and a pleasant herbaceous finish

POMPIER

3 oz. Dry French Vermouth
.75 oz. Giffard Cassis Noir de Bourgogne
2 oz. Cold seltzer water

Glass: Collins

Garnish: Lemon twist

Method: Build cocktail in a collins glass filled with ice, add seltzer water with cocktail spoon and lightly stir.

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.