



GIFFARD CURAÇAO TRIPLE SEC

PREMIUM LIQUEUR MADE IN FRANCE



The bitter Curaçao orange, named after its Caribbean Island home produces a highly prized, aromatic peel which we use in combination with the peel of sweet Valencia oranges and a lemon distillate to create our dynamic, dry orange liqueur.

Volume: 750 mL | **ABV:** 40%

Appearance: Crystalline, with the slightest hue of pale straw

Aroma: Candied orange peel, sparkling, fresh lemon zest, grapefruit, lime, orange blossom

Tasting Notes: Bittersweet, juicy orange, black pepper and ginger spice, luscious mouth feel with a clean, dry finish

LOIRE COSMOPOLITAN

1.5 oz. Citrus Vodka

.75 oz. Giffard Curaçao Triple Sec

.5 oz. Giffard Cassis Noir de Bourgogne

.75 oz. Fresh lime juice

Glass: Coupe

Garnish: Lemon twist

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.