



## GIFFARD GINGER OF THE INDIES PREMIUM LIQUEUR MADE IN FRANCE

The “Indies” refers to the islands of South East Asia. This geographical region is famous the world over for its rare and exotic spices, including the exquisite, fresh ginger we source to make this spicy liqueur.

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

**Appearance:** Crystalline, pale, yellow straw

**Aroma:** Exotic aromas of earthy ginger, citrusy coriander, soft vanilla and orange blossom

**Tasting Notes:** Rich with spicy, fresh ginger, complemented by mouthwatering citrus

### GINGER RICKEY

2 oz. Giffard Ginger of the Indies

1 oz. Fresh lime juice

2 oz. Cold seltzer water

**Glass:** Collins

**Garnish:** Lime wheel and candied ginger

**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.