



GIFFARD

PIMENT D'ESPELETTE

PREMIUM LIQUEUR MADE IN FRANCE



Piment d'Espelette is a rare, hand-harvested red chile pepper grown only in the Basque region of France. Nestled in the south of France, Piment d'Espelette cultivation has flourished in a protected natural environment since the 17th century. Our chile liqueur is made from the maceration of whole, fresh Espelette peppers with a hint of aged rum agricole from Martinique. This results in a strong aromatic intensity with warm and spicy notes. Piment d'Espelette is the only French spice with APO / DPO recognition, limited to ten villages located in southeast France.

Volume: 750 mL | **ABV:** 40% | **Appearance:** Bright straw yellow

Aroma: Herbaceous yet gentle and warm, fresh chili-pepper, notes of freshly cut grass

Tasting Notes: Assertive chilis, warm mid-palate with hints of vanilla and sweet spices, rising intensity. Gourmet cocoa finish, persistent spiciness, with a slightly caramelized essence.

SPICY MARGARITA

2 oz. Blanco Tequila
.75 oz. Giffard Piment d'Espelette
.75 oz. Fresh lime juice
.25 oz. Simple syrup

Glass: Rocks

Garnish: Salted rim, lime wedge

Method: Combine all ingredients in a shaker with ice.

Shake vigorously and double strain into a rocks glass filled with ice.

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. The mint candies that were famous at the time.