



GIFFARD

VANILLE DE MADAGASCAR

PREMIUM LIQUEUR **MADE IN FRANCE**



There is nothing plain about the complex, inviting aroma and flavor of our Vanille de Madagascar Premium Liqueur. Made from vanilla beans that are hand-pollinated and cured to perfection on the island of Madagascar and blended with brandy, this liqueur captures the exotic warmth and comfort of vanilla for use in creative cocktails.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Translucent rose gold

Aroma: Earthy vanilla, nutmeg, cream, orange and clove

Tasting Notes: Rich and warm, creamy vanilla, citrus and spices

VANILLA OLD FASHIONED

2 oz. Bourbon

.5 oz. Giffard Vanille de Madagascar

3 Dashes orange bitters

Glass: Rocks

Garnish: Orange twist & cherry

Method: Add ingredients to a mixing glass filled with ice and stir until diluted and combined. Strain into a rocks glass with a large rock.

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.