

NEW
1L BOTTLE



GIFFARD PAMPLEMOUSSE

SPECIALTY LIQUEUR | **MADE IN FRANCE**

Fresh pink grapefruit peels are macerated in neutral spirit to create an infusion that captures the intense aromatic profile contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbles.

Volume: 750 mL | 1 Liter | **ABV:** 16%

Appearance: Peach blush

Aroma: Candied grapefruit, black pepper, lemon, bitter orange

Tasting Notes: Bittersweet, grapefruit zest, tart, and refreshing

KIR ROSÉ

4 oz. Cold, dry sparkling rosé wine

1 oz. Chilled Giffard Pamplemousse

Glass: Large wine glass

Garnish: Cucumber slice

Method: Build cocktail in a wine glass filled with ice, use a cocktail spoon to 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.



1 Liter

750mL

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NEW
PRODUCT

Tradition & Qualité



GIFFARD NOIX DE COCO



SPECIALTY LIQUEUR **MADE IN FRANCE**

Giffard Noix de Coco captures the essence of tropical indulgence by macerating freshly grated coconut flesh. The rich flavor of fresh coconut unfolds on the palate, coating it with a velvety texture and concluding with a delicate toasted coconut finish. Whether enhancing cocktails or adding an exotic touch to desserts, Giffard Noix de Coco takes your creations to a whole new level.

Volume: 750 mL | **ABV:** 18% | **Appearance:** Crystal clear

Aroma: Fresh coconut flesh, touch of vanilla and caramel.

Tasting Notes: Smooth nutty start, coconut custard coats the palate. Linger notes of toasted coconut fruit and milk.

TROPICAL COCONUT MOJITO

1.5 oz. White rum

1 oz. Giffard Noix de Coco

.75 oz. Fresh-squeezed lime juice

.5 oz. Simple syrup

8-10 Fresh mint sprigs

4 oz. Cold seltzer water

Glass: Collins

Garnish: Mint sprigs

Method: Add lime, simple syrup, and mint to a glass and muddle.

Add rum and Giffard Noix de Coco, top with ice, add seltzer water with a cocktail spoon and lightly stir.

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GIFFARD ROSE

SPECIALTY LIQUEUR **MADE IN FRANCE**

Crafted by infusing delicate rose buds, Giffard Rose captures the essence of the 'queen of the garden,' renowned for thousands of years for its medicinal virtues and beauty. This elegant liqueur highlights the soft floral notes of the rose, perfectly balanced with its distinctive, layered complexity. Giffard Rose adds a refined, aromatic touch to every cocktail creation.

Volume: 750 mL | **ABV:** 16%

Appearance: Light orange-pink, with peach reflections

Aroma: Intense fresh flowers, enticing light sweetness

Tasting Notes: Elegant, round, floral flavor with a note of sweet citrus on the finish

A ROSY AFFAIR

1 oz. Giffard Rose Liqueur
1 oz. Gin
.75 oz. Fresh-squeezed lemon juice
.5 oz. Simple syrup
2 dashes Orange bitters
Top with prosecco

Glass: Coupe glass

Garnish: Edible rose petal and a lemon twist

Method: Add all ingredients except prosecco to a cocktail shaker.

Add ice and shake vigorously until chilled. Double strain into a chilled coupe glass, top with prosecco.

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Volume: 750 mL | **ABV:** 16% | **Appearance:** Peach blush

Aroma: Candied grapefruit, black pepper, lemon, bitter orange

Tasting Notes: Candied grapefruit, black pepper, lemon, bitter orange

KIR ROSÉ

4 oz. Cold, dry sparkling rosé wine

1 oz. Chilled Giffard Pamplemousse

Glass: Large wine glass

Garnish: Cucumber slice

Method: Build cocktail in a wine glass filled with ice, use a cocktail spoon to lightly stir.

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GIFFARD MANGUE



SPECIALTY LIQUEUR **MADE IN FRANCE**

Made by macerating ripe Kent mango from South America, Giffard Mangue bursts with citrus and stone fruit flavors. Masterfully crafted, this specialty liqueur captures the complex notes of both green and mature mangos. Whether used in cocktails or drizzled over desserts, Giffard Mangue elevates your creations to a whole new level.

Volume: 750 mL | **ABV:** 20% | **Appearance:** Golden orange peel

Aroma: Delicate tropical bouquet, sensuous plump mango with hints of peach and passionfruit

Tasting Notes: Fresh and sweet with complex traces of stone fruit and green mango, then strong luscious notes of ripe mango flesh

MANGO MARGARITA

2 oz. Blanco Tequila
1 oz. Giffard Mangue
.75 oz. Lime juice

Glass: Rocks

Garnish: Salt for rimming (optional) and a lime wedge

Method: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

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GIFFARD FRAMBOISE



SPECIALTY LIQUEUR **MADE IN FRANCE**

Red raspberries, plucked fresh from the vine are macerated in neutral spirit to capture their bright, tangy flavor. A classic French delicacy, Framboise is sipped as a dessert cordial and used to add a juicy, raspberry kick to cocktails.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Brilliant ruby

Aroma: Fresh, tart raspberry, honey, citrus, black pepper and oolong tea

Tasting Notes: Mouth-watering, juicy raspberries, sweet-tart and cocoa

RASPBERRY CLARET CUP

3 oz. Dry, fruity red wine
1 oz. Giffard Framboise
.25 oz. Fresh lemon juice
2 oz. Cold seltzer water

Glass: Collins

Garnish: Raspberry

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

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GIFFARD FRAISE DES BOIS



SPECIALTY LIQUEUR **MADE IN FRANCE**

It takes two unique varieties of strawberry to make this delightful liqueur. Tiny, wild, woodland strawberries with their characteristic, intense aromatics and sweetness, along with a larger and juicier cultivated variety called the Senga Sengana, known for its vivid red hue, bright acidity and richberry aroma. Both are used to craft this liqueur that celebrates the natural flavors in late spring and early summer.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Bright, cherry red

Aroma: Red berry jam, watermelon, candied strawberry, raspberry, cherry, musky floral

Tasting Notes: Big, rich strawberry jam, juicy red berries with balancing acidity

STRAWBERRY NEGRONI

1 oz. Gin
.75 oz. Giffard Fraise des Bois
.75 oz. Campari
.5 oz. Sweet Vermouth

Glass: Rocks

Garnish: Orange twist

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.

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GIFFARD LICI-LI



SPECIALTY LIQUEUR **MADE IN FRANCE**

In high demand as a delicacy in the Imperial Court of China since the 1st century, fresh lychee fruit are now enjoyed the world over as an exotic and delicious treat. Giffard uses Taiwanese lychees that are distilled to capture their unique, tropical, floral scent and flavor.

Volume: 750 mL | **ABV:** 18% | **Appearance:** Light pink rose

Aroma: Intensely aromatic with floral notes of rose, elderflower and honeysuckle, tropical fruit and muscat grapes

Tasting Notes: Creamy, exotic fruit, coconut and vanilla, lemon sorbetto with a rose petal finish

NEW MOON

1.5 oz. Vodka

1 oz. Giffard Lichi-Li

.75 oz. Fresh lemon juice

Glass: Coupe

Garnish: Grapefruit twist

Method: Combine all ingredients in a shaker with ice.
Shake vigorously and double strain into a coupe glass.

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Tradition & Qualité



GIFFARD VIOLETTE



SPECIALTY LIQUEUR MADE IN FRANCE

Violet flowers have long been prized for their mesmerizing perfume and signature color. Giffard utilizes a two-step process with the violet plant, macerating the fresh, fragrant petals and steam distilling the complex and aromatic leaves to create this classic cocktail staple.

Volume: 750 mL | **ABV:** 16%

Appearance: Dark amethyst with a rosy glow

Aroma: Intensely floral, candied violet, rose, vanilla and wintergreen

Tasting Notes: Sweet floral, bright citrus and a clean, wintergreen finish

AVIATION

2 oz. Gin

.25 oz. Giffard Violette

.5 oz. Maraschino liqueur

.5 oz. Fresh lemon juice

Glass: Coupe

Garnish: Lemon twist

Method: Combine all ingredients in a shaker with ice.

Shake vigorously and double strain into a coupe glass.

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GIFFARD MÛRE



SPECIALTY LIQUEUR MADE IN FRANCE

The French countryside is teeming with wild blackberry brambles. The Succulent berries are hand harvested throughout the late summer and pressed for their aromatic juice that we blend with high quality neutral spirit to make our classic Giffard Mûre liqueur.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Dense, midnight burgundy

Aroma: Blackberry jam, dark chocolate, musk, nutmeg, vanilla and maple

Tasting Notes: Rich, dark berries, white pepper, cocoa powder and tart honey

BRAMBLE

1.5 oz. Gin

1 oz. Giffard Mûre

.75 oz. Fresh lemon juice

Glass: Rocks

Garnish: Fresh blackberry

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a rocks glass over crushed ice.

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GIFFARD PÊCHE DE VIGNE



SPECIALTY LIQUEUR **MADE IN FRANCE**

Because of their late summer ripening, this heirloom varietal of peach is often planted amongst grapevines, hence their name, "Peach of the Grapevine". From famed orchards in the Coteaux du Lyonnais, we harvest these small, intensely aromatic peaches with distinctive, scarlet-blushed flesh during their fleeting window of ripeness in late August.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Pale, peach blush

Aroma: Honeysuckle, melon, peach, nectarine and mango

Tasting Notes: Juicy, baked peach, white chocolate, honey and orange blossom

PEACH SPRITZ

3 oz. Cold, dry white wine
1 oz. Giffard Pêche de Vigne
2 oz. Cold seltzer water

Glass: Wine glass

Garnish: Lemon twist

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

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GIFFARD FRUIT DE LA PASSION SPECIALTY LIQUEUR **MADE IN FRANCE**



Known by a variety of names around the world, passion fruit are often referred to as maracuya, liliko'i, granadilla and, of course, fruit de la passion, to name a few. Passion fruit juice, with its mouth-watering, tangy sweetness and tropical aromas, is used to make this exotic liqueur.

Volume: 750 mL | **ABV:** 16% | **Appearance:** Bright amber

Aroma: Round, ripe liliko'i

Tasting Notes: Tropical soiree of mandarin, orange, mango, and guava

PASSION FRUIT PISCO SOUR

1.5 oz. Pisco
.5 oz. Giffard Fruit de la Passion
.75 oz. Fresh lime juice
.25 oz. Simple syrup
.25 oz. Egg whites (Optional)

Glass: Coupe

Garnish: Three dashes of Angostura bitters

Method: Combine all ingredients in a shaker and dry shake for 30 seconds. Add ice to the shaker, shake vigorously and double strain into a coupe glass.

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GIFFARD CURAÇAO BLEU



SPECIALTY LIQUEUR MADE IN FRANCE

The tropical island of Curaçao is the origin of the distinctive variety of citrus aurantium or bitter orange fruit that flavors the liqueurs that bear its name. Brilliant, azure blue like the sparkling waters of the Caribbean Sea that surround the island, our Curaçao Bleu captures the unique flavor of these bitter orange peels.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Brilliant azure blue

Aroma: Sweet and bitter orange, lemon and spices

Tasting Notes: Sweet, juicy orange, vanilla roundness

BLEU HAWAIIAN

.75 oz. Vodka

.75 oz. Giffard Curaçao Bleu

.75 oz. Light Rum

2 oz. Fresh pineapple juice

.75 oz. Fresh lime juice

.50 oz. Simple syrup

Glass: Hurricane

Garnish: Pineapple wedge

Method: Blend ingredients with 1 cup of ice in a high power blender, or shake with ice and strain over crushed ice.

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GIFFARD CACAO BLANC

SPECIALTY LIQUEUR MADE IN FRANCE



Chocolate is arguably one of the greatest gifts of Mesoamerica to the world. For thousands of years it has been a prized delicacy favored by royalty and today is one of the most popular indulgences globally. Our liqueur captures the true flavor of cacao from premium West African cocoa beans for you to use in classic cocktails and original drinks.

Volume: 750 mL | **ABV:** 25% | **Appearance:** Crystal clear

Aroma: Intense dusty, dry cocoa

Tasting Notes: Mouthwatering dark chocolate, fudge, vanilla and cocoa powder

WHITE GRASSHOPPER

1.5 oz. Giffard Menthe Pastille

1.5 oz. Giffard Cacao Blanc

1 oz. Organic heavy cream

2 oz. Unsweetened almond milk

.25 oz. St. George Spirits Absinthe Verte

Glass: Milkshake

Garnish: Mint sprig

Method: Blend ingredients with 1 cup of ice in a high power blender, or shake with ice and strain over crushed ice.

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GIFFARD RHUBARBE



SPECIALTY LIQUEUR **MADE IN FRANCE**

Harvested in the spring, Rhubarbe evokes childhood memories possibly more than any vegetable. It's also a favorite of bakers and confectioners, who use sugar and strawberries to balance its intense tartness. For this liqueur, we create an infusion of both green and red rhubarb, to achieve a perfect balance between tart and sweet.

Volume: 750 mL | **ABV:** 20% | Sunset Pink

Aroma: Strawberry candy and rhubarb stalk

Tasting Notes: Stewed rhubarb followed red berry marmalade. Slightly vegetal on finish.

GARDEN SOUR

1.5 oz. Mezcal joven
.75 oz. Giffard Rhubarbe
.75 oz. Fresh lemon juice
5 oz. Simple syrup
2 Dashes celery bitters
Cold seltzer water

Glass: Collins

Garnish: Lemon wheel

Method: Combine all ingredients except seltzer water in a shaker with ice. Shake vigorously and double strain into a Collins glass filled with ice. Top with seltzer water.

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.