



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.

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.