

NEW PRODUCT



GIFFARD

NOIX DE COCO



Cocktail Recipe

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

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.

Garnish: Mint sprigs

Product Notes

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. Lingering notes of toasted coconut fruit and milk.

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