



# 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.

## 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.