



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.