

NON-ALCOHOLIC LIQUEUR



GIFFARD NON-ALCOHOLIC GINGER

LIQUEUR | MADE IN FRANCE

Inspired by a diverse liqueur and syrups portfolio, we crafted a new offering, an innovative lineup of Non-Alcoholic Liqueurs. Drawing on five generations of tradition and know-how, using the same fruits and plants that are in our liqueurs, essential flavors are extracted through traditional maceration techniques using French white wine vinegar. A proprietary process removes the vinegar notes on the nose and palate, while still evoking the sensation associated with sipping alcohol. What remains is a bright, non-alcoholic liqueur that brings balanced acid, robust aromatics, and a round mouthfeel to any cocktail. Giffard Non-Alcoholic Ginger Liqueur enables bartenders to elevate their non-alcoholic cocktails and enrich beverage menus with a touch of taste, refinement, and individuality.

Volume: 700 mL | **Appearance:** Translucent straw

Aroma: Ginger root balancing pepper, rose, and herbs, with a wisp of lemon

Tasting Notes: Warm, spicy, fresh ginger, blending with citrus and lemongrass



COZY SZN

2 oz. Giffard Non-Alcoholic Ginger Liqueur
3 oz. Premium ginger beer
1 oz. Fresh lime juice

Glass: Copper mule mug

Method: Build cocktail in a mug filled with ice and lightly stir

Garnish: Candied ginger slice

ABOUT GIFFARD NON-ALCOHOLIC LIQUEURS

Since 1885, five generations of the Giffard family have worked to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole, natural ingredients.

Vegan Gluten Free Lactose Free



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Giffard Non-Alcoholic Liqueurs contain preservatives and have a shelf-life of 18 months when unopened at room temperature. 5 months once open, refrigerate after opening.

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