

DEPUIS 1885
GIFFARD
FRANCE

MAKE IT TROPICAL WITH GIFFARD



GIFFARD LIQUEURS

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



CARIBBEAN PINEAPPLE

Originating in the Americas, pineapples were once rare and prized for their unusual appearance and juicy, golden hearts. Giffard Caribbean Pineapple blends sun-ripened pineapples with cloves, nutmeg and a touch of seven-year, aged rum.

Volume: 750 mL | **ABV:** 20%

Appearance: Deep gold

Aroma: Heady aroma of freshly cut pineapple

Tasting Notes: Fresh and candied pineapple balanced by tangy acidity, finishing with a whisper of spice and aged rum



BANANE DU BRÉSIL

Plump, sun-ripened Brazilian bananas are slowly infused in neutral spirit and then blended with a spirit distilled from bananas. A touch of oak-aged Cognac and natural sugar marries the luscious flavors together and lends an opulent mouth-feel.

Volume: 750 mL | **ABV:** 25%

Appearance: Burnished caramel

Aroma: Freshly baked banana bread, vanilla and baking spices

Tasting Notes: Creamy, rich, ripe banana, ginger and all spice



CAFÉ DU HONDURAS

NEW PRODUCT

Harvested in the mountainous regions of Honduras where the climate and soil are ideal, our single-origin arabica coffee is expertly roasted by Frédéric Bonnac, fourth generation artisanal roaster in Auvergne, France. This premium liqueur is made using a process inspired by cold brew maceration, giving warm, generous notes. Café du Honduras is fair trade and organic certified with no coloring, flavoring, or preservatives.

Volume: 750 mL | **ABV:** 25%

Appearance: Deep brown with whispers of honey

Aroma: Brown sugar, roasted espresso bean, balanced with notes of cacao and vanilla

Tasting Notes: Rich coffee flavor with refined sweetness delivering delicious hints of caramel and velvety biscuit



MANGUE

NEW PRODUCT

Made by macerating ripe Kent mango from South America, Giffard Mangue bursts with citrus and stone fruit flavors. Masterfully crafted, this specialty liqueur captures the complex notes of both green and mature mangos. Whether used in cocktails or drizzled over desserts, Giffard Mangue elevates your creations to a whole new level.

Volume: 750 mL | **ABV:** 20%

Appearance: Golden orange peel

Aroma: Delicate tropical bouquet, sensuous plump mango with hints of peach and passionfruit

Tasting Notes: Fresh and sweet with complex traces of stone fruit and green mango, then strong luscious notes of ripe mango flesh



LICHI-LI

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 oral notes of rose, elder ower, honeysuckle, tropical fruit and muscat grapes

Tasting Notes: Creamy, exotic fruit, coconut and vanilla, lemon sorbetto with a rose petal finish



FRUIT DE LA PASSION

Known by a variety of names around the world, passion fruit are often referred to as maracuya, liliko'i, granadilla, and, of course, fruit de la passion, to name a few. Passion fruit juice, with its mouth-watering, tangy sweetness and tropical aromas, is used to make this exotic liqueur.

Volume: 750 mL | **ABV:** 16%

Appearance: Bright amber

Aroma: Round, ripe liliko'i

Tasting Notes: Tropical soiree of mandarin, orange, mango, and guava



Looking for more Tropical Flavors?
Try Giffard Orgeat and Coconut Syrups
or Giffard Triple Sec Liqueur!