

NEW
PRODUCT

Tradition & Qualité



GIFFARD NOIX DE COCO



SPECIALTY LIQUEUR MADE IN FRANCE

Giffard Noix de Coco captures the essence of tropical indulgence by macerating freshly grated coconut flesh. The rich flavor of fresh coconut unfolds on the palate, coating it with a velvety texture and concluding with a delicate toasted coconut finish. Whether enhancing cocktails or adding an exotic touch to desserts, Giffard Noix de Coco takes your creations to a whole new level.

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

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
4 oz. Cold seltzer water

Glass: Collins

Garnish: Mint sprigs

Method: Add lime, simple, 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.

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.

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