

NEW PRODUCT



GIFFARD NOIX DE COCO



Giffard's coconut liqueur, 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.

Cocktail Recipe

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 sprigs
4 oz. Cold seltzer water

Glass: Collins

Method: Add lime, simple syrup, 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.

Garnish: Mint sprigs

Product Notes

Volume: 750 mL | **ABV:** 18%

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.



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