

GIFFARD PAMPLEMOUSSE



Fresh, pink grapefruit peels are steam distilled to extract the intense, bright aromatic essential oils contained within. The perfect way to add a little sunshine to creative cocktails or to brighten up some bubbles in a Kir Rosé.

Cocktail Recipe KIR ROSÉ

Combine 4 oz. rosé wine with 1 oz. Giffard Pamplemousse in a large wine glass. Add ice and stir briefly. Garnish with cucumber slice.

Product Notes

Volume: 750 mL

ABV: 16%

Appearance: Peach blush

Aroma: Candied grapefruit, black pepper, lemon, bitter orange

Tasting Notes: Bittersweet, grapefruit zest, tart, and refreshing



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