



# GIFFARD

## PIMENT D'ESPELETTE

PREMIUM LIQUEUR **MADE IN FRANCE**



Piment d'Espelette is a rare, hand-harvested red chile pepper grown only in the Basque region of France. Nestled in the south of France, Piment d'Espelette cultivation has flourished in a protected natural environment since the 17th century. Our chile liqueur is made from the maceration of whole, fresh Espelette peppers with a hint of aged rum agricole from Martinique. This results in a strong aromatic intensity with warm and spicy notes. Piment d'Espelette is the only French spice with APO / DPO recognition, limited to ten villages located in southeast France.

**Volume:** 750 mL | **ABV:** 40% | **Appearance:** Bright straw yellow  
**Aroma:** Herbaceous yet gentle and warm, fresh chili-pepper, notes of freshly cut grass  
**Tasting Notes:** Assertive chilis, warm mid-palate with hints of vanilla and sweet spices, rising intensity. Gourmet cocoa finish, persistent spiciness, with a slightly caramelized essence.

### SPICY MARGARITA

2.0 oz. Angelisco Blanco Tequila  
.75 oz. Giffard Piment d'Espelette  
.75 oz. Fresh lime juice  
.25 oz. Simple syrup

**Glass:** Rocks

**Garnish:** Salted rim, lime wedge

**Method:** Shake ingredients together and strain over ice

### ABOUT GIFFARD

Emile Giffard was a pharmacist with an inventive, curious nature and the palate of a gourmand. In the scorching summer of 1885, 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, this liqueur was immediately received with enthusiasm from the townspeople of Angers. Monsieur Giffard's elixir was called Menthe Pastille after the mint candies that were so famous at the time.

Giffard parlayed the success of Menthe Pastille into a fully operational distillery. Since 1885, the Giffard facility has produced liqueurs, syrups, cordials and tonics from the rich bounty of local fruits and botanicals as well as the exotic spices and herbs that were brought in by ship on the Loire River from ports around the world. Four generations later, Giffard is still owned and operated by the same family who maintain tradition and quality for all of its products.