



GIFFARD



PIMENT D'ESPELETTE

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.

Cocktail Recipe

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




Product Notes

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.

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