



GIFFARD

CURAÇAO TRIPLE SEC



The bitter Curaçao orange, named after its Caribbean Island home produces a highly prized, aromatic peel which we use in combination with the peel of sweet Valencia oranges and a lemon distillate to create our dynamic, dry orange liqueur.

Cocktail Recipe

LOIRE COSMOPOLITAN

1.5 oz. Citrus Vodka
.75 oz. Giffard Curaçao Triple Sec
.5 oz. Giffard Cassis Noir de Bourgogne
.75 oz. Fresh lime juice

Glass: Coupe

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

Garnish: Lemon twist

Product Notes

Volume: 750 mL | **ABV:** 40%

Appearance: Crystalline, with the slightest hue of pale straw

Aroma: Candied orange peel, sparkling, fresh lemon zest, grapefruit, lime, orange blossom

Tasting Notes: Bittersweet, juicy orange, black pepper and ginger spice, luscious mouth feel with a clean, dry finish



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