

NEW  
PRODUCT



## GIFFARD ROSE

SPECIALTY LIQUEUR **MADE IN FRANCE**

Crafted by infusing delicate rose buds, Giffard Rose captures the essence of the 'queen of the garden,' renowned for thousands of years for its medicinal virtues and beauty. This elegant liqueur highlights the soft floral notes of the rose, perfectly balanced with its distinctive, layered complexity. Giffard Rose adds a refined, aromatic touch to every cocktail creation.

**Volume:** 750 mL | **ABV:** 16%

**Appearance:** Light orange-pink, with peach reflections

**Aroma:** Intense fresh flowers, enticing light sweetness

**Tasting Notes:** Elegant, round, floral flavor with a note of sweet citrus on the finish

### A ROSY AFFAIR

1 oz. Giffard Rose Liqueur  
1 oz. Gin  
.75 oz. Fresh-squeezed lemon juice  
.5 oz. Simple syrup  
2 dashes Orange bitters  
Top with prosecco

**Glass:** Coupe glass

**Garnish:** Edible rose petal and a lemon twist

**Method:** Add all ingredients except prosecco to a cocktail shaker. Add ice and shake vigorously until chilled. Double strain into a chilled coupe glass, top with prosecco.

### ABOUT GIFFARD

Giffard Liqueurs and Syrups are created specifically to enhance cocktail creation. Each of our liqueurs delivers consistent, true-to-nature flavors that are the signature of the Giffard family, providing the flavor intensity that brings cocktails to life. Five generations of the Giffard family have worked hard to continuously provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard Liqueurs are made with tradition and quality, blending established processes like slow maceration, with innovative flavor inspiration. Giffard Liqueurs and Syrups improve cocktail creation with the uncompromised taste of natural fruits, herbs, and spices.

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



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