

NEW PRODUCT



GIFFARD ROSE



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.

Cocktail Recipe

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

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.

Garnish: Edible rose petal and a lemon twist

Product Notes

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



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