



GIFFARD MANGUE



Made by macerating ripe Kent mango from South America, Giffard Mangue bursts with citrus and stone fruit flavors. Masterfully crafted, this specialty liqueur captures the complex notes of both green and mature mangos. Whether used in cocktails or drizzled over desserts, Giffard Mangue elevates your creations to a whole new level.

Cocktail Recipe

MANGO MARGARITA

2 oz. Blanco Tequila
1 oz. Giffard Mangue
.75 oz. Lime juice

Glass: Rocks

Method: Add all ingredients to a cocktail shaker. Add ice and shake until chilled. Strain over ice into a prepared rocks glass.

Garnish: Salt for rimming (optional) and a lime wedge

Product Notes

Volume: 750 mL | **ABV:** 20%

Appearance: Golden orange peel

Aroma: Delicate tropical bouquet, sensuous plump mango with hints of peach and passionfruit

Tasting Notes: Fresh and sweet with complex traces of stone fruit and green mango, then strong luscious notes of ripe mango flesh



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