

NEW

JASMINE GIFFARD JASMINE SYRUP 1 L

Long treasured for its intoxicating fragrance, jasmine has been celebrated in perfumery and tea for centuries. Symbolizing love and sensuality in the language of flowers, its white and yellow blossoms are valued for their calming and antioxidant properties, believed to restore balance and vitality.

Giffard Jasmine Syrup captures the purity of freshly bloomed jasmine, offering delicate floral and sweet notes that bring a sense of grace and sophistication to cocktails, mocktails, and teas.

Technical Details:



Appearance:
Transparent



Nose: Fresh jasmine blossoms, floral and elegant



Taste: Softly sweet, fragrant, and delicately floral

Jasmine French 75

1 oz. Gin
.5 oz. Giffard Jasmine Syrup
.5 oz. Fresh lemon juice
2 oz. Champagne or sparkling wine

Glass: Flute

Method: Shake gin, syrup, and lemon juice with ice.
Fine strain into a flute and top with Champagne.

Garnish: Lemon twist or edible flower.

- Juice Content: N/A
- Brix: 61.1°
- Halal: Y

- Lactose Free: Y
- Gluten Free: Y
- Vegan: Y

- Preservative: N
- Flavoring: Natural
- Coloring: N

About Giffard

Since 1885, five generations of the Giffard family have worked to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole, natural ingredients.

Made in France | Family-owned company | Made with 100% sugar beets

3-year shelf life | Flash-pasteurized | Store in a clean, dry, and cool place | Recommended to refrigerate after opening

BACK BAR PROJECT, LLC | IMPORTER OF FINE SPIRITS | SEATTLE, WA | BACKBARPROJECT.COM | INFO@BACKBARPROJECT.COM

DEPUIS 1885
GIFFARD
FRANCE