QUINCE
GIFFARD QUINCE SYRUP 1 L

Native to Iran, the quince grows on a small tree that thrives in warm climates. When fully ripe it can be enjoyed raw, but in cooler regions the fruit remains firm and is traditionally cooked to reveal its fragrant, honeyed flavor. Long prized in both sweet and savory preparations—such as jams, jellies, and liqueurs—quince is valued for its bright acidity and floral, almost tropical character.

Giffard Quince Syrup captures the unique balance of tart freshness and soft sweetness found in the fruit, offering notes of green apple, pineapple, and delicate vanilla. Its golden hue and aromatic depth bring elegance and warmth to cocktails, mocktails, and culinary creations.

MADE WITH REAL JUICE DEPUIS 1885 GIFFARD FRANCE

Technical Details:

Appearance: Yellow topaz with golden reflections

Nose: Fruity, fresh, and floral

Taste: Brightly tart with green apple, pineapple, and subtle vanilla notes

- Juice Content: 33%
- Brix: 63.2°
- Halal: Y

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

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

Autumn Orchard

1.5 oz. Vodka (or gin for a more botanical version)
.75 oz. Giffard Quince Syrup
.5 oz. Fresh lemon juice
2 oz. Sparkling cider (or dry apple soda for a lighter style)

Glass: Wine Glass
Method: Shake vodka, syrup, and lemon juice with ice. Strain over fresh ice and top with sparkling cider. Stir gently.
Garnish: Thin apple slice and star anise (optional cinnamon stick for seasonal menus)

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

DEPUIS 1885
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FRANCE