

NEW  
PRODUCT

# GIFFARD TRIPLE SEC

MADE IN FRANCE | NEW 1L BOTTLE

Giffard Triple Sec is made with the same care and precision that the Giffard family has employed for five generations, since 1885. Bursting with citrus flavor, Giffard Triple Sec is an essential ingredient for the perfect Margarita.

Offered in a one-liter bottle designed for the home bartender and premium well-pours and clocking in at 35% abv, Giffard Triple Sec captures the perfectly balanced essence of both sweet and bitter orange peel. To craft this classic liqueur, Giffard uses neutral spirit and sugar, both obtained from sugar beets, in combination with orange distillate and a small amount of lemon essence, to achieve the perfect blend of citrus notes.

**Volume:** 1 Liter | **ABV:** 35% | **Appearance:** Crystal clear

**Aroma:** Fresh and candied orange, with bitter lemon

**Tasting Notes:** Clean and well-balanced with orange zest and mandarin

**Finish:** Orange zest and wisp of pink grapefruit

## CLASSIC MARGARITA

2.0 oz. Blanco Tequila  
.75 oz. Giffard Triple Sec  
.75 oz. Lime juice  
1 teaspoon agave nectar

**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

## 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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