

MENTHE PASTILLE

Created in 1885 by Emile Giffard, then a pharmacist in Angers, who transformed his pharmacy into a distillery. White mint liqueur, transparent, obtained from essential oils of peppermint (Mitcham type).

Gold Medal - Liqueur Masters 2016 by the Spirits Business Magazine.

- **Nose :** very nice peppermint aromas. The whole is very pleasant thanks to the fresh and spicy breath that emanates from it.
- **Tasting notes :** fresh and balanced mouth. The flavor of peppermint invades the palate leaving an extreme sensation of freshness

DRINKING SUGGESTIONS

Pure on ice, lined with sparkling water and in cocktails.

The Original White Lady

50 ml Giffard Triple Sec
25 ml Menthe-Pastille
25 ml Fresh lemon juice

Method : Shake all ingredients with ice and fine strain into a chilled glass. Garnish with a lemon twist.

Stinger

40 ml Cognac
20 ml Menthe-Pastille

Method : Pour all the ingredients in a cognac glass with some ice cubes. Mix with a bar spoon.

Parisian Mojito

40 ml Menthe-Pastille
30 ml Cloudy apple juice
20 ml Fresh lemon juice
4 Fresh mint leaves

Method : Shake all ingredients with ice and fine strain into a chilled glass. Garnish with mint leaves.



700 ml – 1000 ml – 1500 ml
24% Alc. Vol

