



Gireau Premium French XO Cognac

Colour: Amber

Nose: Toasted hot cross bun, cinnamon
nutmeg and spice, light liquorice notes

Palate: Dried fruit, apricots, peach, raisins with
subtle liquorice

Finish: Long and balanced, rich but light,
elegant and complex

Comments: Refreshingly light for an XO yet packed
with a myriad of intricate flavours

Quote: “Gireau Premium French XO Cognac
brings a welcome new style to the XO
category, being youthful and fruit-
forward with layer upon layer of rich
flavours”



Simple Serves:

- Gireau Premium French XO Cognac served long over ice with ginger ale and a wedge of lime

Complex Serve:

- Antiquite (Rinse inside of rocks glass with black strap molasses, add three large ice cubes, 20ml Gireau Premium French XO Cognac, 2 dashes Peychaud bitters and stir 20-25 times. Add 3 more large ice cubes, 20ml Gireau Premium French XO Cognac stir another 20-25 times, finally add another 20ml and stir a further 20-25 times. Garnish with a liquorice stick)
- Sazerac (Chill rocks glass with crushed ice and 15ml absinthe, meanwhile in a mixing glass stir the following 16-18 times over ice: 60ml Gireau Premium French XO Cognac, 10ml sugar syrup, 2 dashes Peychaud bitters, 2 dashes angostura bitters; then double strain into the chilled glass having first discarded the contents.)



Gireau Premium French Gin

- Colour:** Deep Water White
- Nose:** Fruity-floral with juicy juniper and a lemon and white grapefruit suggestion
- Palate:** Ripe full fruit with lemon-coriander freshness
- Finish:** Dry and long with a soothing menthol crispness
- Comments:** Captivates the palate remarkably well for a single botanical spirit
- Quote:** “Gireau Premium French Gin provides a unique juniper canvas for mixologists to build flavours upon”



Simple Serves:

- Gireau Premium French Gin on the rock with a splash of tonic (don't drown it) with a wedge of lemon

Complex Serve:

- Pamplemousse Rose (50ml Gireau Premium French Gin, 50ml Pink Grapefruit juice, 15ml Sugar syrup, top with soda, garnish a pink grapefruit spiral)
- Par Avion (30ml Gireau Premium French Gin, 10ml Maraschino Liqueur, 10ml Cherry Marnier, 25ml fresh lemon juice, shaken & double strained into a martini glass. Garnish with a stemmed cocktail cherry)



Gireau Premium French Vodka

Colour: Water white

Nose: Crisp citrus nose with toasted malt undertones

Palate: Rounded and deep, weighty mouth-feel, rich with a hint of sweetness

Finish: Long and chewy with delightful caramel-vanilla notes

Comments: Surprisingly complex flavours reminiscent of an aged spirit

Quote: “Gireau Premium French Vodka forms a great base for those wanting vodka based cocktails where the spirit base shines through rather than being masked by other dominant ingredients”



Simple Serves:

- On the rocks with a slice of orange

Complex Serve:

- Vodka martini with amber vermouth with a twist of orange (Coat ice in a mixing glass with 10ml amber vermouth, stir 6 times and discard excess. Pour in 65ml of Gireau Premium French Vodka & stir 16-18 times, double strained into a chilled martini glass. Garnish with a twist of orange)
- Creme Caramel (35ml Gireau Premium French Vodka, 10ml Grand Marnier, 5ml Catron Caramel Liqueur, 35ml Double Cream. Shaken & double strained into a Coupette with a toasted orange & Demerara wheel set a float on top)

Regards

Andrew B Hay
Director
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