



Organic gin

GIN batch 03

3952 bottles

### Terroir



We source the botanicals from the terroirs of the Rhône corridor. The great complexity of this geological crossroads is derived from a severe erosion and glaciofluvial remanences associated with the alpine folds and which are made up of marls, clay-limestones and alluvium stretching as far as the magmatic and metamorphic edge of the Massif Central.



# Ingredients

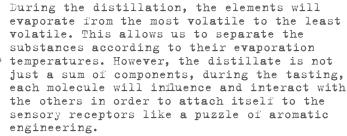
Organic grapes alcohol, juniper, cade, chamomile, yarrow, everlasting, wild thyme, verbena and mint.

#### Water

Le Pestrin spring water is used for the rectification of the vinic alcohol. Its source is located in an ancient medieval village in the heart of the Ardèche volcanoes and was voted one of the best waters in the "Concours International des Eaux Gourmet" (international 'gourmet water' competition) run by the AVPA (agency for the valorisation of agricultural products) in Paris.

#### Distillation

To avoid competition between the botanicals and bring out the gin's full aromatic profile, a first batch of plants is infused in vinic alcohol for 24 hours. This is then blended with the rest of the botanicals including the juniper. Finally, these are distilled for over 4 hours so that each element can express itself harmoniously.



## Tasting notes

The first nose is finely spiced then evolves and takes on more floral and exotic notes, from chamomile to mango. There is a parade of aromatic impressions on the palate that follow each other with softness and tension. From citrus to spices reminiscent of lemon thyme, verbena and the sappy character of the juniper. The bitterness adds depth and then fades away with some herbaceous notes.

Serving temperature: between 4-8°C.



#### GIN DIE COCKTAIL



To enjoy in a wine glass

