

ATTRIBUT N°1

ORGANIC DRY GIN BIO



70cl 43%alc.

Units / box	6 bottles of 70cL
Weight / box	9,5 Kg
Quantity boxes / layer pattern	20 boxes
Quantity of layer pattern on the pallet	5
Quantity of bottles/pallet	600 bottles
Weight of the pallet	975 Kg

INGREDIENTS, 12 BOTANICALS

All ingredients, without exception, are Organic grown: 100% organic wheat alcohol base, Juniper berries, fresh kiwis, lemon verbena, fresh oranges and lemons, coriander seeds.

A SLOW DISTILLATION

All ingredients are slowly distilled in a “charentais” alembic and reduced with pure water without additives or preservatives.

TASTING



Distinguished by the elegant combination of citrus fruits and lemon verbena, this Dry Gin exudes a pleasantly fresh and intense aroma.



Carefully selected juniper berries express themselves in a delicious bouquet of spicy flavors and black fruits. Chamomile and kiwis bring a softness and suppleness to the palate.

To be enjoyed on its own as an aperitif or served as a cocktail beside a citrus ceviche, smoked salmon, poultry dips, mature cheeseor as a digestif.

GTI 3770018342085



ATTRIBUT N°2

ORGANIC DRY GIN BIO

INGREDIENTS, 12 BOTANICALS

All ingredients, without exception, are Organic grown: 100% organic wheat alcohol base, Juniper berries, pears and apples, fresh oranges and lemons, iris root and ginger.

A SLOW DISTILLATION

All ingredients are slowly distilled in a “charentais” alembic and reduced with pure water without additives or preservatives.

TASTING



Distinguished fragrances of caramelized fruits, candy apple and pear



The attack on the palate is frank and the length delicate. Ginger brings a lively and fruity freshness to Attribut No 2. Iris root reveals the finesse of a delicate woody fragrance mixed with notes of mimosa.

To be enjoyed as an aperitif or in cocktails, served beside roast lamb in apple prune sauce, dark chocolate mousse and chocolate crumble, mature cheese ...or as a digestif.



70cl 43%alc.

Units / box	6 bottles of 70cL
Weight / box	9,5 Kg
Quantity boxes / layer pattern	20 boxes
Quantity of layer pattern on the pallet	5
Quantity of bottles/pallet	600 bottles
Weight of the pallet	975 Kg

GTI 3770018342092



ATTRIBUT N°3

ORGANIC DISTILLED GIN BIO

INGREDIENTS, 13 BOTANICALS

All ingredients, without exception, are Organic grown: 100% organic wheat alcohol base, Juniper berries, coriander seeds, fresh oranges, candied orange, star anise and cardamon.

A SLOW DISTILLATION

All ingredients are slowly distilled in a « charentais » alembic. Reduced to pure water, without additives or preservatives.

TASTING



The slightly candied orange develops tangy fruity roundness which fits perfectly with the subtle peppery and woody fragrance of fresh star anise.



Cardamon adds lightly, minty and lemony notes to reach the perfect harmony of flavors.



70cl 43%alc.

Units / box	6 bottles of 70cL
Weight / box	9,5 Kg
Quantity boxes / layer pattern	20 boxes
Quantity of layer pattern on the pallet	5
Quantity of bottles/pallet	600 bottles
Weight of the pallet	975 Kg

To be enjoyed as an aperitif, on its own or in a cocktail (Gin tonic, Negroni,...)

GTI 3770018342108



A UNIQUE DISTILLED GIN WITH
SUMMER TRUFFLES & VANILLA FROM
MADAGASCAR

SPECIAL EDITION



50cl 41%alc.

INGREDIENTS, 11 BOTANICALS

100% organic wheat alcohol base, Juniper berries, coriander, biodynamic opal apple, long pepper, aestivarum from Southwest of France, vanilla gourmet pods from Madagascar.

DISTILLATION

All ingredients are slowly distilled in a “charentais” alembic and reduced with pure water without additives or preservatives. After slow triple distillation, a maceration of summer truffles and Madagascar vanilla.

TASTING



Summer truffle and vanilla from Madagascar impart a light, amber color.



The gourmet aromas of vanilla and yellow apple flavors comfort your senses. Long pepper will pique your curiosity and the nutty roundness of summer truffles will surprise you.



Spices and fruits wake up your taste buds thanks to the combination of juniper berries, long peppers, candied citrus fruit and subtle hints of mint. Final notes are delicate, thanks to the buttery nuances of the summer truffle. Intense persistent aromatics are due to the triple distillation.

Enjoy slightly frozen with foie gras, or as a digestive at ambient temperature.

Units / box	6 bottles of 50cl
Weight / box	7,5 Kg
Quantity boxes / layer pattern	24 boxes
Quantity of layer pattern on the pallet	5
Quantity of bottles/pallet	720 bottles
Weight of the pallet	925 Kg

