

MIRABEAU

Dry Rosé Gin

ORIGIN	France
DISTILLATION	Crafted in a traditional Copper Still. 24 hour maceration of 7 core botanicals in grape-based neutral spirit. Côtes de Provence Rosé is added before distillations as well as 5 more delicate botanicals in a suspended basket. Distillation over six hours. The distillate is then diluted to the finished 43%.
BOTANICALS	Juniper, Coriander, Oriis and ANgelica Roots, Lemon Peel and Zest, Rose Petals, Rosemary, Thyme, Lavender, Jasmine Tea and Bay Leaves
TASTING NOTES	A classic dry gin with the flavours of Provence. Juniper led with layers of citrus, floral perfume, herbal and earthy tones all on a subtle grape roundness, soft enough to be sipped as it is.
SIGNATURE SERVE	A double shot over ice served with Fever Tree Aromatic Tonic and garnished with a sprig of Rosemary.
ANALYSIS	Alcohol 43%

