

France

CITADELLE GIN

”The original Gin de Château”

Story

Alexander Gabriel negotiated for five years, to be able to use distillation pans that are unused due to the law regulating production of cognac for other production as well. This was realised in 1996 and the Citadelle Gin was born. Citadelle was France’s first artisan gin, and has set an example for other manufacturers as the first French Gin de Château. It has won over 110 awards, including “Spirit of the Year” at the World-Spirits Award and “Gin Master” of Spirit Business magazine in 2017.

Producer

Maison Ferrand was born from the encounter in 1989 between Alexandre Gabriel and an ancient cognac-producing family. Alexandre Gabriel decided to breathe new life into Maison Ferrand and set out to make Ferrand cognac the best in the world. He aimed to preserve the age-old, artisanal production methods that were distinct from mass production and reignite interest in the finest expression of cognac - Grande Champagne, the best region for cognac production. Authenticity and character are the core values of Maison Ferrand's operations, primarily in cognac production, and also in other noble spirits, particularly in their uniquely produced gin. Cognac production is based on the cycle of wine production that underpins it. Hence, the stills remained idle for seven months a year. After five long years of negotiations, regulatory authorities overseeing origins granted permission to use the cognac distillation equipment for gin production. This led to the creation of Citadelle Gin, the French gin, giving the distillation stills a new purpose alongside cognac production. The innovator never stops. In 1166, Cistercian monks established the Chateliers monastery on the Île de Ré island, which became the center for cognac distillation. In 1989, Alexandre Gabriel created Claude Chatelier cognac, crafted in the old-fashioned, artisanal manner using the finest wines from top-quality vineyards in the best cognac-producing regions."



COLOR Transparent, bright

AROMA Delicately floral on the first nose, intensely herbal on the second (juniper berry, lemon and cardamom) blending into a world of aromas

TASTE Notes of juniper berries, a concentrated set of flavours, with intense spiciness that changes into fresh notes of lemon

TIPS FOR USE Perfect for Gin and Tonic, when decorated with a thin peel of lemon.

WINE TYPE Gins
MANUFACTURER Maison Ferrand
ALCOHOL CONTENT 44%

PACKAGE SIZE 6 bottle(s)
BOTTLE CLOSING Screw cap
BOTTLE SIZE 0,7 l
PRODUCT NUMBER 125015

Award

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