

France

# CITADELLE GIN VIVE LE CORNICHON

"Two French classics meet, creating an incomparable combination."

**Story** Citadelle Dry Gin meets another French classic, resulting in an unrivaled combination. The pickled cornichon gherkins used in the product are produced by Maison Marc, a French third-generation family business. The hand-picked gherkins are grown without pesticides and made without preservatives.

**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** Pale

**AROMA** Strongly herbal and juniper berry-like, with notes of anise and vinegar.

**TASTE** The juniper berry flavor transforms into herbal and salty notes. The pickled gherkin adds a fun, vinegary, and savory taste.

**TIPS FOR USE** Le Pickles Dirty Martini: 4 cl Citadelle Gin Vive le Cornichon!, 1 cl Dry Vermouth, ½ tsp Cornichon brine. Garnish with a Cornichon gherkin.

<b>WINE TYPE</b>	Gins	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>MANUFACTURER</b>	Maison Ferrand	<b>BOTTLE CLOSING</b>	Screw cap
<b>ALCOHOL CONTENT</b>	43,8%	<b>BOTTLE SIZE</b>	0,7 l
		<b>PRODUCT NUMBER</b>	125063

