France

CITADELLE JARDIN D'ETÉ SUMMER GARDEN GIN

Story

Citadelle Jardin d 'Eté – Summer Garden gin contains extracts from as many as 22 plant parts. Based on Citadelle Original Gin, and its 19 ingredients: juniper berry, grated lemon peel, orange peel, cardamom, cubeb pepper, coriander, nutmeg, Sichuan pepper, cinnamon, cinnamon tree, liquorice, angelica, violets, almonds, fennel, cumin, star aniseed, Siberian iris and savory. To enhance the fresh summer flavour, it also contains Charente melon pulp, yuzu bark, whole lemons and even more orange peel. These additives are cold filtered, which gives the fruit a “freshly picked” taste.

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 Light

AROMA Crisp and powerful juniper and citrus fruits on the nose. The nose is complemented by blooming violet and the liquorice-like spiciness of fennel

TASTE The notes of fresh citrus and flowers are transformed into soft, fruity tangerine and melon aromas on the palate. The spiciness gets strong additions of pepper, nutmeg, nuances of angelica and star anise

TIPS FOR USE A summery gin inspired by the flavours of the kitchen garden at Château Bonbonnet

WINE TYPE	Gins	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Maison Ferrand	**BOTTLE CLOSING**	Screw cap
ALCOHOL CONTENT	41,5%	**BOTTLE SIZE**	0,7 l
SUGAR CONTENT	0 g/l	**PRODUCT NUMBER**	125032

Award

SAN FRANCISCO WORLD SPIRITS COMPETITION 2021 : DOUBLE GOLD

INTERNATIONAL SPIRITS CHALLENGE 2021 : GOLD