



# AB

## ANDRÉ BRUNEL



## 13 Le Gin

Over the centuries, the majestic Rhône River has become a central figure in the lives of the regions it flows through. In this unique environment, two enthusiasts, Fabrice Brunel, heir to an ancestral passion, and Romain Pitaud, a dedicated and iconoclastic cellar master, have combined their forces and talents in flavor selection and blending to create an unparalleled gin that embodies the very essence of this fertile land and its harsh yet fruitful climate.

Referencing the thirteen ingredients we use in our wines, each of the thirteen selected ingredients has been chosen to bring a unique sensation to every sip: First, the white alcohol, derived from the stems and skins of grapes distilled after the harvest of a specific vintage. Thus, this gin is vintage. The aromatics either recall markers of wine, such as pepper for Syrah or orange peel for Grenache, or evoke the scents of our native Provence, such as lavender or rosemary.

This organic gin can be enjoyed simply with an ice cube or with a lightly sweetened tonic.

Enjoy your tasting!

## Technical sheet

### Ingrédients

- Juniper
- Coriander
- Angelic roots
- Lavander
- Thym
- Rosemary
- Cinnamon
- Pepper
- Sichuan Pepper
- Vanilla
- Orange peel
- Cardamon
- Fennel

### Maceration

The maceration of the aromatics takes place in alcohol reduced to 27% for 72 hours.

### Distillation

The entire mixture is then distilled in a copper still of the whisky type. This results in a true distilled gin. The best part of the distillation is then collected and reduced to 45% with local spring water.

AGRICULTURE  
BIOLOGIQUE



All our ingredients are  
certified organic

### Packaging

In 50 cl bottles.