



## Cuvée Garrigue

La Garrigue is our more complex gin made from foraged native herbs, fruits, and flowers of the garrigue -- the craggy landscape of the South of France. Aromatically very expressive and balanced, made entirely by hand. 100% South of France.

### Tasting notes

On the nose, one finds the familiar scents of the French garrigue. Juniper is dominant, but rosemary, thyme, fennel, acacia flower, lavender, fig and other plants create an aromatic symphony. The quality of the base alcohol elevates the plant aromas, creating a lingering finish. La Garrigue is meant to be a sipping gin, great on the rocks or by itself. An adventurous cocktail mixer will have fun enhancing the herbal, flowery and fruity bouquets.

### Production Method

**Aromatics:** We hand forage juniper and all 10 other botanicals in the South of France.

**Batch size:** Our maximum run is 500 bottles.

**Stills:** We work exclusively with traditional 100-year-old, discontinuous copper stills\*, which we prefer to modern continuous/column stills because of the complex and nuanced alcohol they produce.

**Base alcohol:** The twice-distilled 80° base alcohol is made from natural wine from the South of France. We acquire the wine from producers we respect and admire. The old stills produce a base alcohol that retains some qualities

of the wine from which it was distilled.

**Distillation with the aromatics:** In the early morning we start the long, all-day process of slow distillation, letting the plants imprint their aromatic profile on the already fragrant base alcohol. Once the ethanol has been distilled, we lower the temperature in the still and allow the plant-water-distillates to help dilute the alcohol to 45% (see below).

**One-shot method:** We use the traditional one-shot method to distill our gins. We distill the base alcohol with our aromatics to produce the gin at 80% alcohol, which we then cut with water to 45% degrees. Today, most gins are made using a multi-shot method meaning that the base alcohol is distilled with a higher proportion of plants, creating a "gin concentrate". This concentrate is then blended with a neutral base alcohol to dilute it, which is then cut with water. This method allows distillers to significantly increase their output.

**Bottling and filtration:** We hand bottle after a month of rest. We use with a 50-micron stainless steel filter (the largest size available) to remove only dust and particles, not the precious plant aromas.

*\*Our gins are not legally allowed to be labeled "gin" because of European Union law requiring that alcohols named "gin" or "vodka" attain a base alcohol of 96% ethanol. Spirits produced in old, traditional, discontinuous stills will never reach this level of ethanol; only spirits distilled in modern, column stills can reach this level of ethanol. We so strongly believe that the quality of spirits made in these old stills is so much higher that we are foregoing the right to put the word "gin" on our labels. Our "gins" must legally be called "eaux-de-vie". We are part of a movement of small distilleries working with old discontinuous stills, called Gnole Naturelle that produce spirits in a traditional style and advocate for the right to do so.*