



Cuvée Pic-Pic

Pic-Pic is our traditional-style gin, made entirely by hand. 100% South of France.

Tasting notes

On the nose the wild juniper from the south of France is seductive and complex, piney and floral. Arboise, an indigenous fruit from our region, adds brightness and a familiar, yet distinctive, citrusy flavor. The quality of the base alcohol elevates the plant aromas, creating a lingering finish. Pic-Pic is made for longdrinks/highballs and cocktails. It is delicious paired with artisanal tonic.

Production Method

Aromatics: We hand forage wild juniper and wild arboise (*Juniperus communis* and *Arbutus unedo*), both native to the Mediterranean.

Batch size: Our maximum run is 500 bottles (about 250 liters of 80-proof base alcohol)

Still: 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: Overnight maceration of the aromatics in the base alcohol. 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 sprits 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.*