

Gin Héritage



Technical specifications

Category	London Dry Gin
ABV / Volume	40% vol / 700ml
Raw material	100% potatoes
Ingredients	Juniper, coriander, lime, hop flowers, Timut pepper, cardamom, elderflower
Distillation	Double distillation batch 96% vol. then distillation Gin 75%
Reduction	Slow reduction over 15 days

Tasting

Appearance: Crystalline, like winter on the Saône, with slow-forming legs.

First nose: Still; juniper leads the way, sovereign, followed by a procession of coriander, bark, and roots.

Second nose: The bouquet opens up. Citrus awakens, shy flowers reveal themselves, and pepper arrives as if in an Eastern spice shop.

Palate: A frank and clean attack with a caressing sweetness. The textures of angelica, the bright zest of a lemon, cardamom and hops, powdery iris, all in balance.

Finish: Long; it lets the juniper and pepper converse on the palate with elegance. A noble bitterness mingles with a complicit sweetness.

Serving suggestions

- Temperature: 16–18°C for pure gin. Very chilled for cocktails.
- Glass: Lehmann Grande Réserve glass for pure tasting.

The sommelier's tip for food and gin pairing

Gin is not often consumed neat, but rather in cocktails. However, this one offers beautiful pairings with dishes; an example of the tests conducted:

- ♥ Sea bream ceviche with lime
- ♥ Duck breast salad with candied peaches
- ♥ Maroilles cheese tart and chestnuts
- ♥ Tonka bean crème brûlée

Cigar and gin pairing

With a Hoyo de Monterrey Epicure No. 2

Cocktail: Basil & Timut Smash

- 5 cl Gin + 2 cl fresh lemon juice + 5 basil leaves + 1 cl sugar syrup
- In the shaker, add the basil and lemon juice. Muddle. Add the gin, syrup, and fill with ice.
- Shake (hard shake).
- Strain into an Old Fashioned glass over fresh ice.
- Crush 2 Timut peppercorns over the glass.