

Gin AME DE VIGNES



Technical specifications

Category	Distilled Gin
ABV / Volume	40% vol. / 700ml
Raw material	100% potatoes
Ingredients	Juniper, coriander, bergamot, elderflower, Cognac cask wood, raisins, orange blossom
Distillation	Double distillation batch 96% vol. then distillation Gin 75%
Reduction	Slow reduction over 15 days

Tasting

Crystalline appearance. A light brilliance evoking purity.

Nose: Very dense and distinctive, full of freshness.

1st nose: Floral explosion, white flowers, fresh berries, bergamot.

2nd nose: Lime zest, a hint of nutmeg. Spicy notes reveal themselves delicately, with a light bitterness typical of the vine flower.

Palate: Without any aggressiveness. Very fresh with a slight lactic sensation. The attack is supple, round, suave, and heady. Mid-palate, the citrus fruits are lively with ginger and licorice. The juniper remains in the background, letting the botanicals speak. The texture is silky, pleasant, and well-rounded. A very long finish with a beautiful retro-olfaction of flowers, lemon, and juniper at the very end. Persistent freshness that invites another sip.

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:

- ♥ Pan-roasted langoustines with artichoke chips and shellfish reduction
- ♥ 7-hour leg of lamb with basil and fennel
- ♥ Valençay goat cheese, lavender honey, and rye bread
- ♥ Frozen citrus soufflé, with gin served as a granita

Cigar and gin pairing

With a Montecristo Double Edmundo



Cocktail: French 75

- 3 cl Âme de Vigne Gin + 1.5 cl fresh yellow lemon juice + 1.5 cl sugar syrup + Champagne to top
- In a shaker with ice, pour the gin, lemon juice, and sugar syrup. Shake. Strain into a champagne flute.
- Top gently with Champagne.
- Garnish: Half white grapes on a cocktail pick.