

GIN

RAW MATERIAL

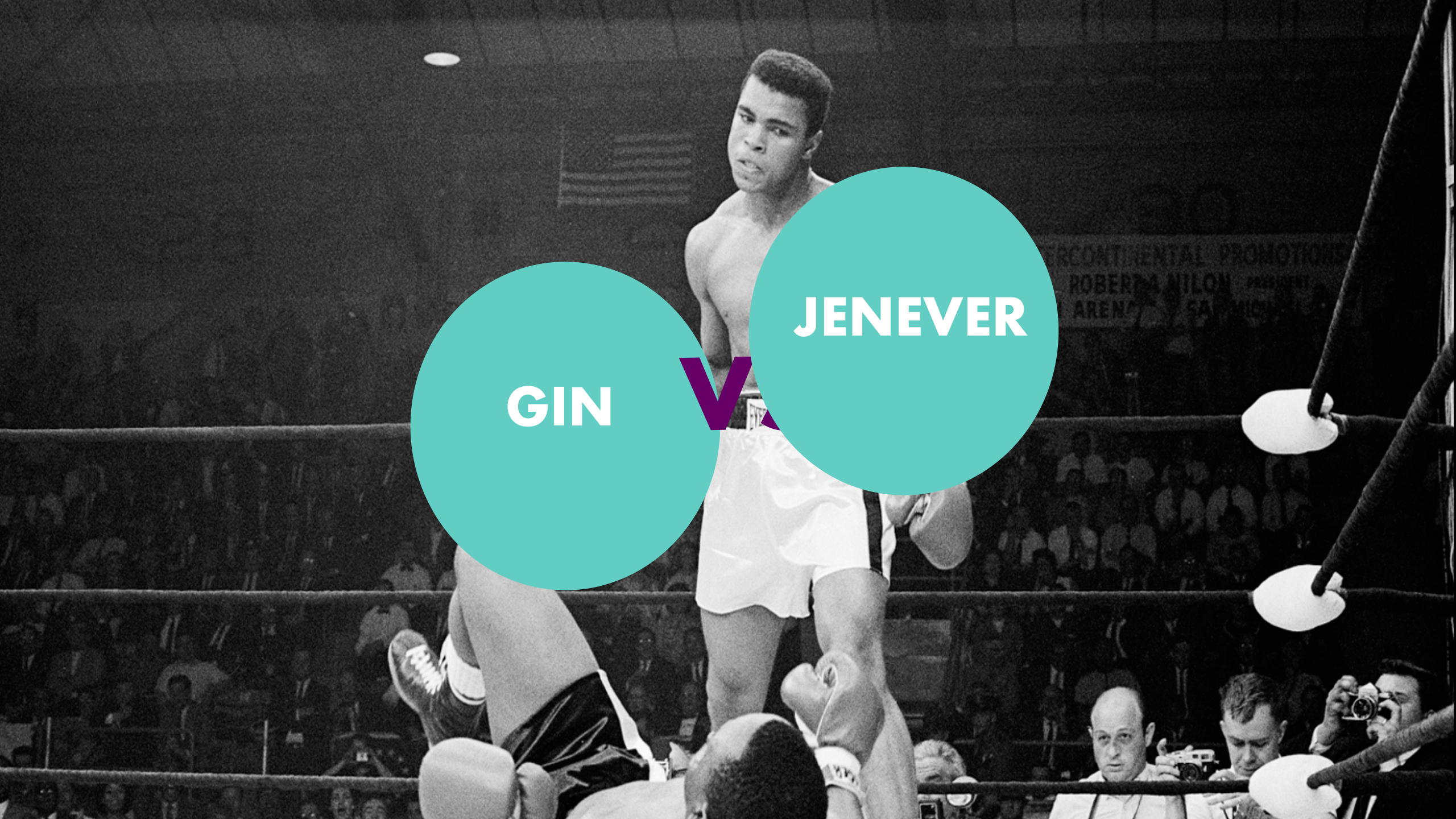
JUNIPER BERRIES

BOTANICALS



GIN

**AND HIS
SECRETS**



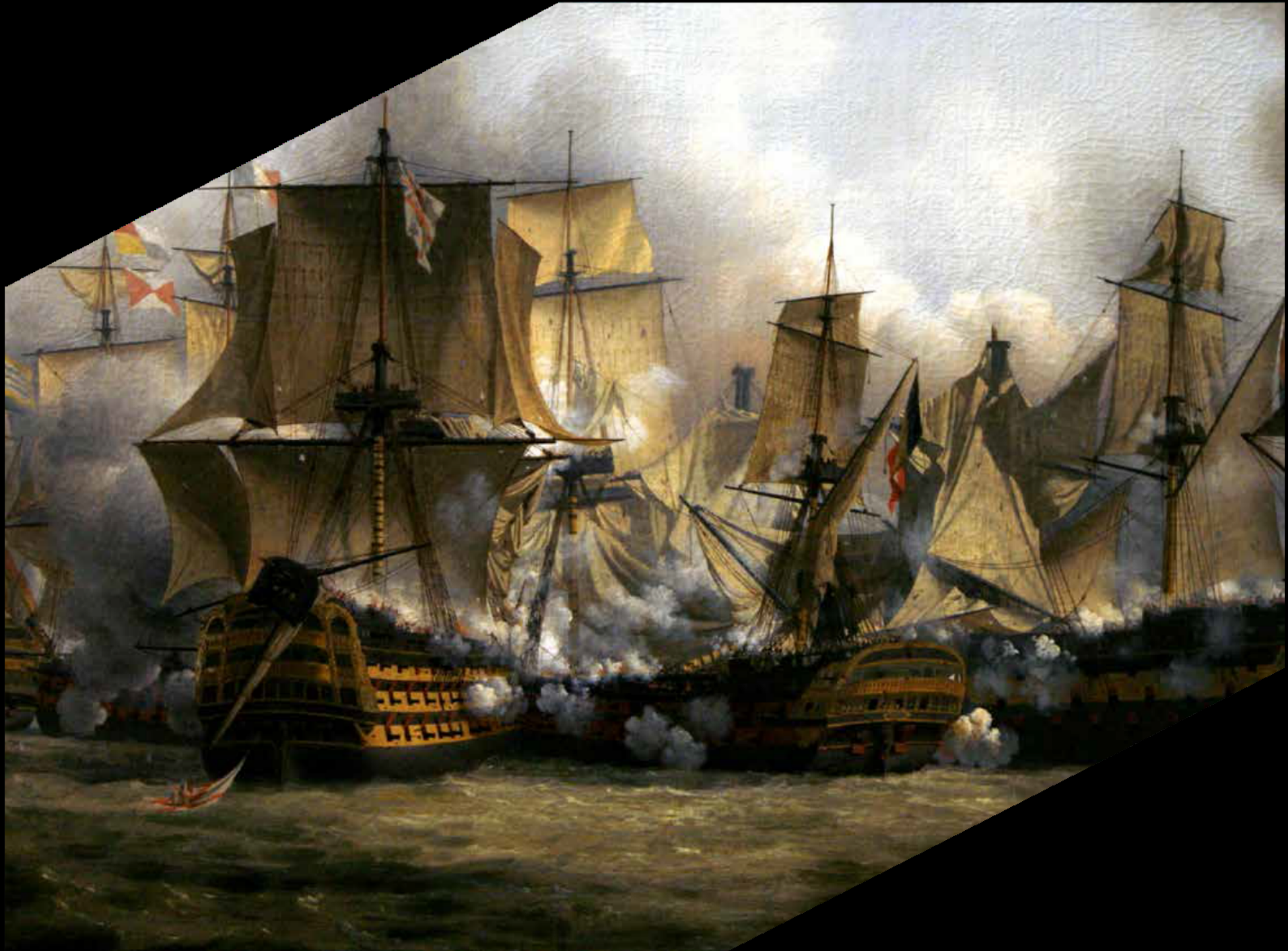
GIN

VS

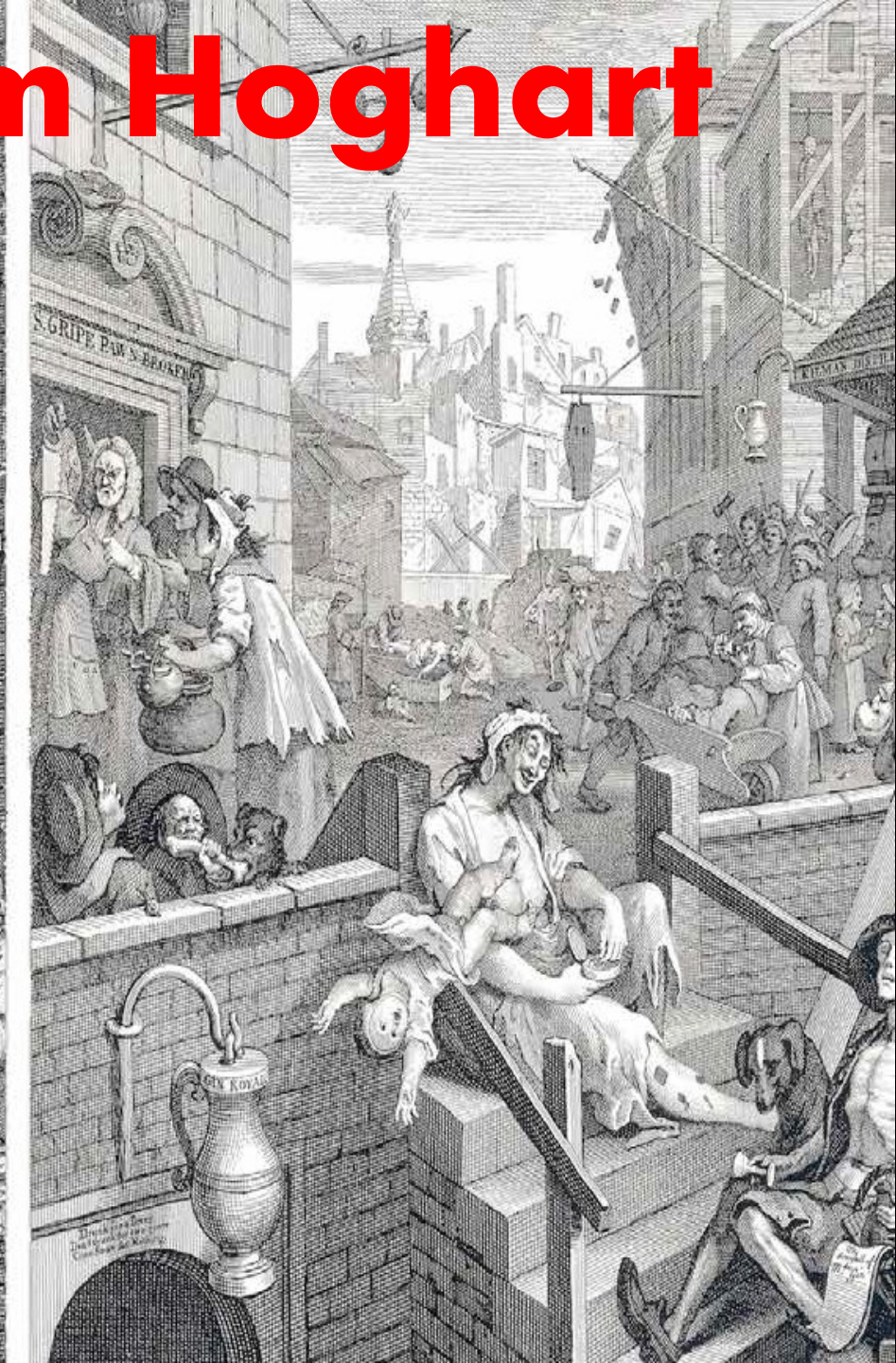
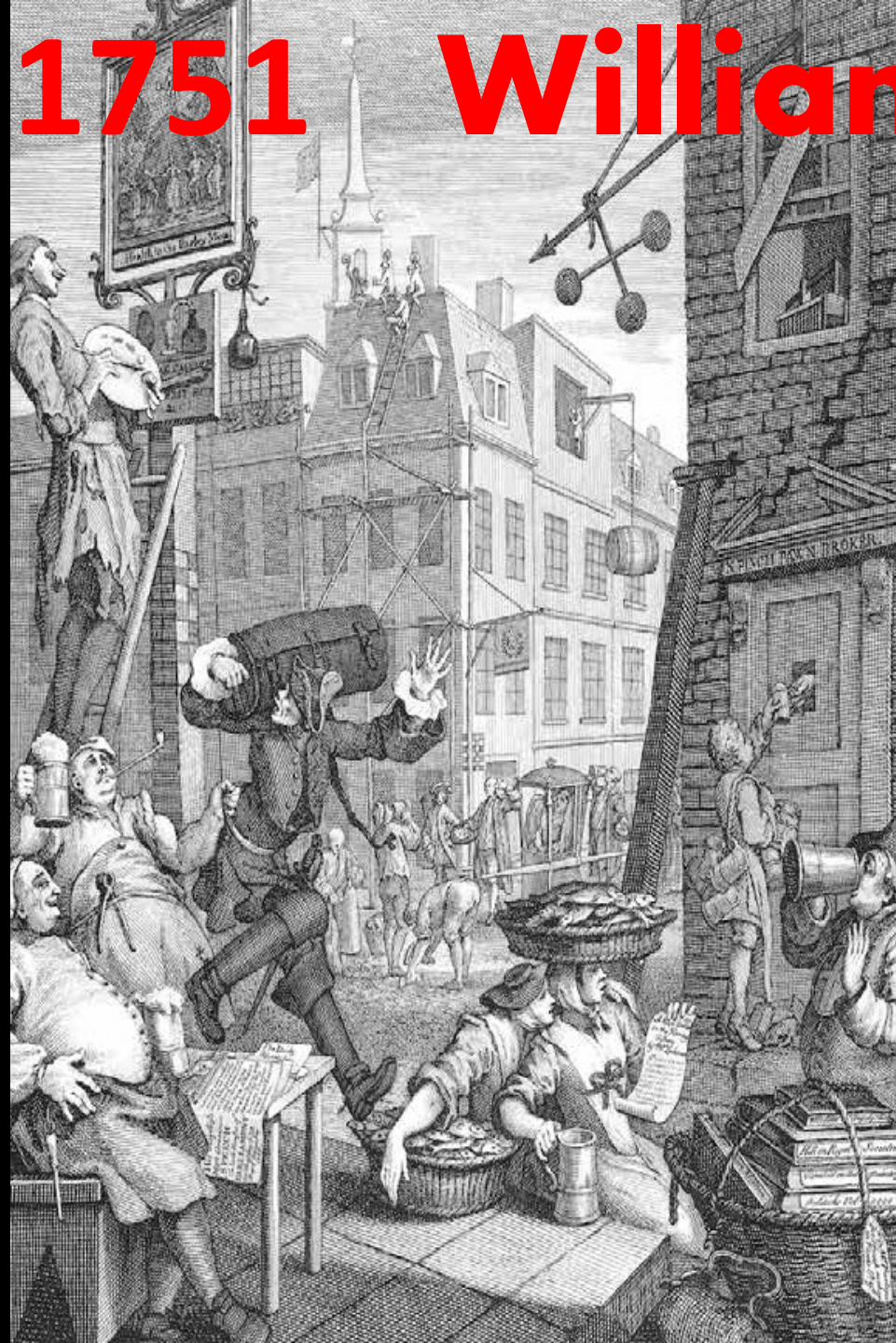
JENEVER

BELGIUM
VS
NEDERLAND





1751 William Hogarth



OLD TOM

- **OLDEST GIN RECIPE**
- **WITH MORE SUGAR**
- **PERFECT TO MAKE COCKTAILS, LESS FOR G&T**

LONDON DRY

- **ALCOHOL HIGHLY RECTIFIED**
- **DISTILLED WITH JUNIPER BERRIES, HERBS, SPICES AND OTHERS INGREDIENTS**
- **NO AROMA ADDED, NO COLORATION**
- **AFTER THE DISTILLATION, IT'S NOT ALLOWED TO ADD SOMETHING**
- **EXCEPT REDUCTION WITH WATER**

DISTILLED GIN

- **ALCOHOL HIGHLY RECTIFIED**
- **JUNIPER BERRIES, HERBS AND OTHERS INGREDIENTS DISTILLED**
- **IT MUST BE CALLED « DISTILLED GIN » IF YOU ADD SOMETHING AFTER THE DISTILLATION**

NAVY GIN : NAVY STRENGHT

- **GIN FOR THE ENGLISH NAVY**
- **NAVY STRENGHT IS VERY POPULAR AVEC WITH A ABV AROUND 60°**
- **PLYMOUTH IS THE MOST KNOWN BRAND**



GIN : COLD PROCESS

- **HERBS MACERATION IN HIGHLY RECTIFIED ALCOHOL**
- **ESSENCES & FLAVORS ADDITIONS**
- **NO DISTILLATION**







JINZU
DISTINCTIVELY
CRAFTED
Gin

WITH DELICATE LAYERS OF FRESH
LEMON, GARI & A HINT OF
CHERRY BLOSSOM FLAVOR

EST. 1940



FAMOUS COCKTAILS BASED ON... **GIN**

DRY MARTINI



VESPER MARTINI / GIBSON



SESSION Q&R