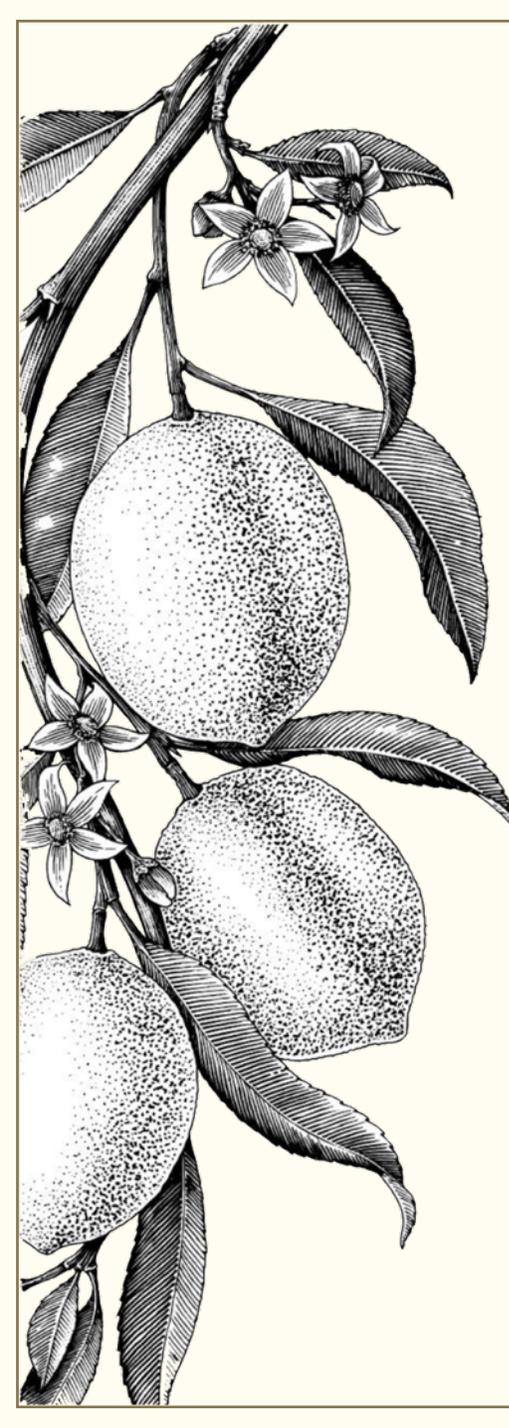




Gauguin®





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## *History of GauGin*

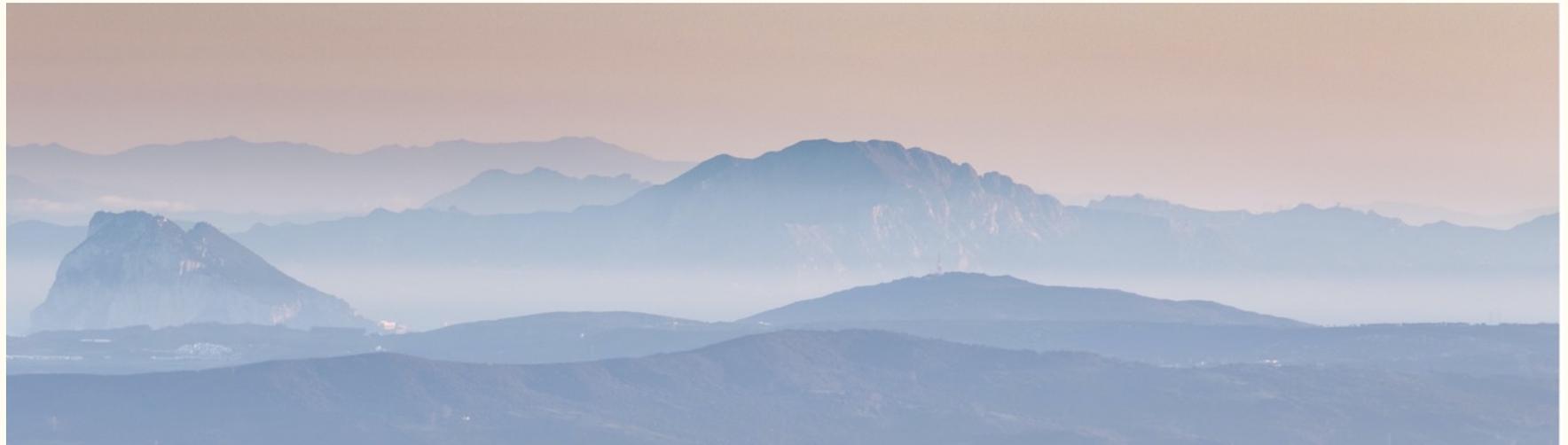
*“GauGin” finds its origin on an ancient Finca close to the whitewashed Andalusian village of “Gaucin” in Southern Spain. The Finca is located in an area of great ecological interest, the Genal Valley, which is the greenest and purest part of Andalusia.*

*The ecological property is set 700 meters above sea-level and offers great views on Gibraltar, Africa and the Mediterranean Sea.*

*Here we have about 1,700 cork trees and trees producing nuts, chestnuts, oranges and lemons, while the herb garden boasts a wealth of aromatic herbs: rosemary, sage, lavender, thyme ...*

*All these wild herbs and sun-ripened fruit form the DNA of GauGin.*

*We can rightly call it ... a paradise on earth.*





*The GauGin Hideaway is surrounded and embedded in Spain's ancient forest, the Genal Valley. Bees and insects live there in a natural way only in danger by their natural predators.*

*In the beginning of 2020, the GauGin Finca has been officially declared 'fully ecological' (CAAE Nr 30136).*



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## *The Distillery*

*The distillation is done at Braeckman Distillery with whom we work closely together. A distillery which has been in family hands for over a 100 years, with a culture of Tradition, Artisanal Approach and Quality.*

*We have done a lot of research on our GauGin Classic, more than 23 months, which is pretty unseen in this business.*

*On top of that, we've researched another 12 months on both the GauGin Beach and the GauGin Mountain to unite the "Traditional" with the "Mediterranean", and to make the end product a delicious delight of the highest quality.*



*GauGin*



*We use the technique of slow distillation.*

*The purest & finest grain alcohol mixed with water from its own source down to the artesian aquifer fills the heavy copper “Jacob Carl”-alembic together with our typical herb basket.*

*The latter macerates during 24 hours.*

*The GauGin fruit (orange and lemon) macerates almost a month.*

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*This maceration serves to transfer the etheric oils and aromatic components after which a slow distillation will start to enrich the alcohol fumes with the subtle aromas.*

*Tradition together with know-how will cut “Head” and “Tale” and leave the “Heart”. After a long resting period the purest water from the Artesian aquifer is added to the fully aromatic heart-product.*



## *London Dry Series (46° alc/vol)*

*Our range consists of 3 exclusive, hand-crafted premium Gins.*

*The London Dry Gin-range (all 46% alc/vol) has a Classic Gin (fresh, Mediterranean, Classic with great touch of Juniper).*

*The Beach is classic with substantial touches of fresh and aromatic lemons which makes it the ideal one for sunny days.*

*The Mountain is a very complex one, full of herbs which gives it a superb taste. On top of that, the GauGin Mountain is ideal for making the Greatest cocktails using the best ingredients.*

*We will never compromise on quality, whatever the numbers we're selling.*

*GauGin is currently available in 6 countries.*

*(Belgium, The Netherlands, Spain, Luxembourg, Switzerland and Kenya)*

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### *GauGin Classic*

*A London Dry Gin – Small Batch (4000 bottles per batch)*

*Traditional, Classic and Mediterranean – 500 ml – 46% Alc/Vol*

*GinUrWay Score: 95/100*



### *GauGin Beach*

*A London Dry Gin – Small Batch (4000 bottles per batch)*

*Lemon-Fresh, Mediterranean and Classic – 500 ml – 46% Alc/Vol*

*GinUrWay Score: 95/100*



### *GauGin Mountain*

*London Dry Gin – Small Batch (4000 bottles per batch)*

*Complex, Herbal, Mediterranean and Classic – 500 ml – 46% Alc/Vol*

*GinUrWay Score: 94/100*

## *Testimonials*



*The Belgian blog Gin Ur Way was the first critic to recognise the quality of GauGin. Since then, many have followed.*

*GinUrWay UK (95/100)*

*“A top gin that easily can stand up to the comparison with traditional British gins and is therefore completely my thing ... Do you want quality with a BIG Q, in a traditional British way? Do not hesitate for a second and buy this brand new GauGin Classic! Now! “*

## Other Gin Critics & Bloggers

*“Masterpiece”*

*– (gin\_loving\_homebartender) (SWISS)*

*“Top Quality ... This is a Masterpiece ... where many can learn from. The Best Mediterranean Gin...”*

*– (Belginfluencer) (BEL)*

*“At the Marbella Club we do not hesitate to recommend GauGin to our customers as we believe in their highest standards of production and the conviction to never compromise on quality. For our bar staff it is always a winner and once a guest tastes it, it becomes the new favourite.”*

*–Director of Food & Beverage Marbella Club Hotel & Spa*

*“GauGin is an absolute top Gin and for us it was a great discovery. We get a fantastic reply from our guests.”*

*–Daniele Maroni (Head Bartender Hotel Finca Cortesin)*





## *The Perfect Serve*

*A full glass of the best ice  
5 cl. of GauGin  
A neutral tonic*

*The perfect serve is very important when serving a high quality gin. Therefore, it is of high importance to use the correct mixer. We recommend one that is as neutral as possible, without any extra flavours. Only then you will be able to enjoy GauGin®'s complex aromas to the fullest.*

*That is why we can only suggest the following mixers: Schweppes Premium Mixer (Tonic Original), Thomas Henry or Erasmus Bond Classic.*



## *Signature Cocktails*

*These signature drinks are Daniele Maroni's - Head Bartender of Spain's Award winning Hotel and Resort Finca Cortesin - favorites.*

*The hotel was 2018's Hotel of the Year.*

*Daniele makes his cocktails only with the best products.*

*"It's like cooking. You only use the best ingredients"*



GauGin®



*We say with pride that  
“When it is loved by nature, it will be enjoyed by you”*

