

MAISON MIRABEAU

Mirabeau Petit Dry Rosé Gin

Bottle 20cl

RANGE	<i>Atelier</i> MIRABEAU
ORIGIN	France
DISTILLATION	Crafted in a traditional Copper still. 24 hour maceration of seven core botanicals in a grape-based neutral spirit with a small addition of our rosé wine. Five more delicate botanicals are suspended in a basket for the alcoholic vapours to pass through and add more flavours. The distillation process lasts over six hours. The distillate is then diluted to the finished 43%.
BOTANICALS	Juniper, Coriander, Orris and Angelica Roots, Lemon Peel and Zest, Rose Petals, Rosemary, Thyme, Lavender, Jasmine Tea and Bay Leaves
TASTING NOTES	A classic dry gin with the flavours inspired by the French Riviera and the precious botanicals of the perfume trade. Juniper led with layers of citrus, floral notes, herbal and earthy tones all on a subtle grape roundness. Soft enough to be sipped as it is or as part of your favourite Cocktail or G&T.
SIGNATURE SERVE	A double shot over ice served with Fever Tree Aromatic Tonic and garnished with a sprig of Rosemary.
ANALYSIS	Alcohol 43%

