

SAS Moulin de GASSAC

SÉLECTIONS PARCELLAIRES

GIN BIO

This Gin is the fruit of our aesthetic vision of taste combined with our love of the **Gassac Valley**.

We imagined capturing **the finest plant essences** that characterize best the heart of our terroir.

This **organic Distilled Gin*** is made entirely from **wild plants grown in the garrigue of the Mas de Daumas Gassac**.

Slowly distilled in a magnificent wood-fired still, the **wild juniper berry** (or cade) is accompanied by Thyme, Rosemary and Arbouze, to bring out the natural roundness of the fruit.

** Distilled gin is the result of the redistillation of a neutral alcohol with juniper berries and other natural plant products.*

SLOW DISTILLATION IN ORGANIC WINE ALCOHOL IN A 350 L WOOD-FIRED COPPER STILL.

*Manual bottling and polishing,
filtration at 0.2 microns.*



STYLE

Distilled Gin.

ALCOHOL

42 % vol.

PACKAGING

50 cl.

NOSE

Carried on the freshness of juniper berry with subtle notes of Thyme and Rosemary.

PALATE

Raised by the notes of garrigue, the wild juniper berry dominates elegantly. The whole rounded by the sweetness of the arbouze.

PRODUCTION

350 bottles