A distilled Gin, 100% French, crafted from Grapes
Recipe made from the main aromas of our cognacs

WORLD GIN AWARDS 21 BEST FRENCH CLASSIC

WORLD GIN AWARDS 22 BRONZE

OSMOZ GIN

MAKING PROCESS

- Maceration of juniper berries and coriander with alcool from grapes during 36hours
- Distillation of the maceration gin at 80%VOL
- Slow reduction to 48%VOL
- Addition of natural distilled aromas of fruits and plants = Aromatization (+ more citrus)
- Reduction to 46%VOL
- Filtration at 5 – 7°C (not chilled)
- Bottling

TASTING NOTES

The bouquet of OSMOZ CITRUS has fresh notes of juniper completed by citrus (orange and lemon).
Subtle aromas of liquorice and fruits (apple and apricot).
It opens on fresher herbal notes of cucumber and coriander, in addition to the well represented citrus notes.
The end note is fresh and spicy, finishing on a subtle note of cloves and saffron.
In the mouth, the attack is very floral and very rich in juniper notes as well as supple and fat. The aromatic notes evolve towards aromas of nuts (almonds)...
The aromatic aromas evolve toward bitter blood oranges. The finish is very pleasant, very fresh and above all, verylong.

TASTING SUGGESTIONS

A gin at 46 % perfect for cocktails!

OSMOZ BASIL CUCUMBER

- 30ml of gin OSMOZ Citrus
- 3 slices of cucumber
- 3 leaves of basil
- 1 spoon of sugar syrup
- 1 spoon of green lime
- Hint of tonic
- Crushed ice

Enjoy !

PROFILE

OSMOZ CITRUS is a carefully thought creation unveiled by Elodie Vallet.
Made from grapes like the very first spirits with juniper berry, this gin ensures continuity of the eaux-de-vie developed by the family.

BOTTLE TYPE : MIXOLOGIST 70CL
43% VOL
6 BOTLES PER CASE

SARL CHATEAU MONTIFAUD - 36, route d'Archiac - 17520 Jarnac-Champagne - France - Tel. +33 (0)5 46 49 50 77 - vallet@chateau-montifaud.com