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

WORLD GIN AWARDS 21 BRONZE

WORLD GIN AWARDS 22 BEST FRENCH CLASSIC

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
- Reduction to 43%VOL
- Filtration at 5 – 7°C (not chilled)
- Bottling at the estate

PROFILE

OSMOZ CLASSIC is the ideal creation of Laurent VALLET.
The juniper taste is predominant whilst still being supported by a pleasant aromatic sweetness, combining freshness and complexity.

TASTING NOTES

The nose of OSMOZ CLASSIC is traditional; the note of juniper is very expressive and full of delicateness. An herbal hint provided by coriander brings freshness. Balsamic and resinous aromatic notes.
Very complex, OSMOZ CLASSIC develops on fruity citrus notes, even on fresh apricot with a taste of slight orange. The finish ends with notes of fresh humus, forest and spices (cloves, saffron and nutmeg)...
In the mouth, the attack remains subtle. The well represented juniper evolves toward the freshness of coriander and cucumber. This gin has a light structure and fills the palate with fine aromas of fruits, citrus and spices. The finish is long and tendstoward a lemon taste (lime) with a touch of bitterness and freshness.

TESTING SUGGESTIONS

This gin at 43%vol can be enjoyed on the rocks or diluted or on cocktails.

PICTOGRAMMES

OSMOZ TONIC

- 60 ml gin OSMOZ CLASSIC
- 150 ml of tonic
- ice cubes
- 1 lime wedge
- 5 Juniper berries

Enjoy !

Famille Vallet

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

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