



CANTARELLE GIN DE PROVENCE

AB +832801 — BC +114193 — 6x700ml — ABV 40%



Cantarelle Gin de Provence is a light and perfectly balanced gin made in the heart of Provence, in the south of France at Domaine de Cantarelle. As smooth as it is light, this beautiful gin is the result of master distiller Olivier Blanc's carefully selection of gin botanicals, combined with grapes from the 200-hectare domaine.

Process: Distilled according to traditional know-how, by grape-spirit specialist, Olivier Blanc. Limetree flowers, juniper berries, orange peel and coriander are immersed in a mixture of alcohol from Provence grapes and pure water for 15 days. Once the botanicals have infused, the gin is distilled.

Aromas: Floral with notes of tea, lime leaves and an elegant veil of grapefruit. Fine and long, with hints of bitter orange. All from 100% natural sources.

Palate: Soft, beautiful texture. Bright and fresh with juniper present, taking a back seat to a melange of floral and citrus notes.



DREAMWINES