

N.V.
B3 GIN N.V.
Organic Farming



Cellar

Botanicals: Sour cherry blossom, apple blossom, linden blossom, pine oil, juniper, yarrow, honey and beeswax, barrique barrel, thyme

Pot still distillation with copper alembics in small batches, far removed from conventional volume production. After distillation, maturation for 6 months in used 500 litre Chardonnay oak barrels.

Profile and Characteristics

Honey, wax, juniper and a slight resinous flavour dominate the nose. Demanding and gripping on the palate with a fine wood structure. Aromatic tertiary notes again in the foreground with fine dry spice and subtle floral aromas.

Awards

Falstaff
93

Alcohol
45 %

