

GIN DE CHARENTE

The Cognac Daniel BOUJU Cask rested Gin

50 cl – 40% vol

Our artisan gin is distilled in Charente, in the heart of the Cognac region, in a traditional copper still.



Made from French wheat and clear spring water, we add a range of premium botanicals from around the world, including angelica, cardamom, coriander, cinnamon, iris root, Charentais melon and, of course, juniper berries, to create a truly harmonious spirit.

Individually numbered and produced in small batches, this gin is rested for 3 to 4 months in casks that have previously aged cognac from our ageing cellars. This gives our gins a very distinct character and an incredibly smooth finish. We encourage you to try a sip of gin before deciding to add ice or tonic to fully appreciate its flavour and finesse.

TASTING

Colour : *Straw gold*

Nose : Full of freshness, the attack is on juniper, citrus fruit and cardamom. Floral and lime notes follow.

Palate: Fresh, rich and elegant. Spicy notes of nutmeg and pepper appear on the finish. Magnificently harmonious, smooth and full-bodied.

Finish : Very nice length. Persistent floral notes, spicy with a very discreet hint of oak.

This award-winning Gin is a classic London Dry (International Spirits Challenge 2018, Bronze Medal).