



Distillery ERGASTER

We have developed our products to highlight juniper berry flavours and giving it a central place in our gins. Every summer, we hand-pick these wild berries, on the Causses in Lozère area. With the desire to make it the main thread of our product, we decided to combine the juniper berry directly in the still with aromatics allowing it to keep all its wild fruit flavour. Thus, our Ascendance Gin is an organic LONDON DRY GIN



Organic certified by FR-BIO-09

LONDON DRY GIN ASCENDANCE

Nose sensation:

- A very fresh, floral nose with notes of juniper berries, verbena, and gentian.
- At the rim of the glass, the nose is fruity and sweet.

Taste:

- A smooth, rounded attack of juniper berries, with a blend of fruit and white flowers, followed by a gradual interplay between verbena and aromatic hops.
- The finish alternates between the sweet, smooth flavours of gentian, hops, and verbena, which reappear in retro-olfaction at varying intervals.

Technique:

- Distillation in the still with all ingredients as any London dry gin: wild juniper berries, hops, verbena, and gentian root.

Cocktail Recipes:
<i>Basil Gin tonic</i>
¼ Gin Ascendance ¾ Cucumber tonic (very fresh) 1 Physalis pulp 1 basil leaf spanked ice cubes
<i>Smooth Aromatic journey</i>
1 part of green Dragon Pee 2 parts of Ascendance gin 4 parts of Apple juice 4 parts of Sparkling water Ice cubes

