



## Distillerie ERGASTER

With Herboriste we invite you to a gustatory journey into the warm and shimmering flavours of the Mediterranean Sea.

In the alembic, most of the herbs are mixed with juniper berries for a fusion and a very fine expression. Then we adjust our recipe with the help of macerates in pure juniper berry distillate. Herboriste is a distilled organic GIN.



Certified by FR-BIO-09

## GIN HERBORISTE

Nose:

- The initial nose is very spicy and floral, with hints of cumin and juniper berries.
- At the edge of the glass, the nose is rounder, with coriander and a hint of citrus fruit and pepper.

On the palate:

- A warm, powerful attack of cumin rounded out by the sweet coriander in a blend with juniper berry, followed by a delicate hint of pepper.
- A light lemon flavour develops at the back of the palate.
- The finish alternates between spice and sweet gentian, which in turn return to the palate with brief notes of lemongrass.

Technique:

- In the still, distillation of wild juniper berries with most of the aromatics.
- Balance is obtained by macerates addition. This process guaranties a stable taste from batch to batch
- Cumin
- Coriander
- Lemongrass
- Gentian
- Hops



### Cocktail : **Ginger tonic**

- |               |                                 |
|---------------|---------------------------------|
| $\frac{1}{3}$ | Gin Herboriste                  |
| $\frac{2}{3}$ | Ginger Beer (cold) Hysope brand |
| 1             | grapefruit peel, expressed      |
| 3             | ice cubes                       |

### **Spicy Oriental Journey**

- |   |                           |
|---|---------------------------|
| 1 | part of yellow Dragon Pee |
| 3 | parts of Herboriste gin   |
| 4 | parts of Apple juice      |
| 4 | parts of Sparkling water  |
|   | Ice cubes                 |