



Distillerie ERGASTER

With Madagascar, we invite you to a gustatory journey into the warm and shimmering flavours of this giant island in the Indian Ocean.

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 which also give it its beautiful amber colour.

Madagascar is a distilled, organic GIN



Certified by FR-BIO-09

GIN MADAGASCAR

Nose feeling:

- A first floral and spicy nose on cinnamon and juniper berry.
- At the edge of the glass, the nose is rounder, cinnamon imposes itself with light hints of orange, then pepper notes blossom, in the glass appear nutmeg and vetiver notes.

In the mouth:

- A warm attack of cinnamon rounded by the sweetness of juniper berry, the pepper comes next with the aromatic of nutmeg.
- The finish alternates between pepper, nutmeg and cinnamon, which in turn return in retro-olfaction to end on an extremely sweet pepper

Technique:

- In the still, distillation of wild juniper berries with most of the aromatics.
- Balance is obtained by macerates addition. This process guarantees a stable taste from batch to batch
- Cinnamon
- Peppers
- Nutmeg

Cocktail : Christmas tonic
$\frac{1}{3}$ Gin Madagascar
$\frac{2}{3}$ Tonic Water Hysope brand
Orange peel
Lime zest
Ice cubes
Smooth Spicy Journey
1 part of pink Dragon Pee
3 parts of Madagascar gin
4 parts of Apple juice
4 parts of Sparkling water
Ice cubes

