

# GABRIEL BOUDIER DIJON®

## Saffron Gin

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Saffron Gin, the bold inventiveness of the family-owned Gabriel Boudier House. Paradoxical and alluring, this original, rare, and sensational Gin sparks an extraordinary attraction, tantalizing the eyes and taste buds of Gin enthusiasts.

### Product development

Our Saffron Gin is crafted through the distillation of 7 botanicals, all distilled simultaneously in the family's copper still: Juniper, Coriander, Lemon Peel, Orange Peel, Angelica, Iris, and Fennel. This distillation yields a concentrate, called a "botanical alcoholate," of these 7 botanicals, to which we add an infusion carefully crafted by us using genuine saffron filaments from *Crocus Sativus*, bringing the total number of botanicals to 8. The blend of the alcoholate and the saffron-infused solution is then reduced in alcohol content through dilution to 40% alcohol by volume.

### Expert's assessments

**APPEARANCE** : Saffron, Deep Coppery Orange

**AROMA** : Gennière, le Fenouil et les Agrumes.

**PALATE** : Very characteristic, smooth, finely spiced, distinguished, extending with a slightly woody juniper note. The finish is very persistent.

### Usage

From London to Pondicherry, Saffron Gin is a true promise of a journey. This original gin with exotic notes is distilled in Dijon and serves as the foundation for many cocktails, with the most famous being the Saffron Gin Tonic.

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**Alcohol degrees**

40% vol.

**Centilization**

70cl

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