



Saffron Gin

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.

History

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Alcohol degrees

40% vol.

Centilization

70cl

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