

GABRIEL BOUDIER DIJON®

London Dry Gin - Recette 1945



Gabriel Boudier's London Dry Gin is a hallmark of excellence and showcases the craftsmanship of the house. This gin, with its distinctive character, continues to captivate gin enthusiasts with its bold palate and aromatic richness.

Product development

Produced for approximately 70 years, this London Dry Gin is created through distillation in the family's copper pot still (dating back to the late 19th century), using the finest botanicals such as juniper, coriander, lemon peel, orange peel, angelica root, iris root, and fennel seeds. This Gin adheres to the recipe of London Dry Gin, meaning all botanicals are distilled together, and it's considered the finest recipe in this category. The choice of alcohol content at 40% ABV aims to achieve the perfect balance between the botanicals and the alcohol.

Expert's assessments

APPEARANCE : Transparent

AROMA : It presents a juniper berry note on the nose with a hint of citrus, leaning towards lemony.

PALATE : A bold attack, a beautiful juniper sensation, coriander leading to a touch of spices and citrus in the finish.

Usage

The aromatic complexity and powerful taste of our London Dry Gin make it the perfect partner for cocktails and gin tonics. For the more indulgent, add a hint of our fruit creams to your Gin Tonic.

History

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Alcohol degrees

40% vol.

Centilization

70cl

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