

GABRIEL BOUDIER DIJON®



DUKE - Sloe Gin

The Sloe Gin from the house is a tribute to the Grand Duke of the West, Philippe le Bon of Burgundy. Long and meticulously crafted, this Gin is beautifully complex, its enveloping and persistent flavor offers a very harmonious tasting worthy of the expertise of the house.

Product development

Made from sloe berries, whole sloe berries are macerated in gin previously distilled by us. All the flavors and the color of the flesh and pit of the sloe berry dissolve into the gin, to which it is appropriate after 5 weeks of maceration to add a judicious dose of sugar to obtain this traditional liqueur whose origins date back to British domestic traditions.

Expert's assessments

This Gin has a plum robe, presenting aromas of sloes, candied plums evolving into almond notes on the nose.

The palate is round, flavorful, and rich, leaving a finish of fresh and ripe fruits. Perfectly precise monitoring and adjustment in the manufacturing process are carried out during the creation of our Sloe Gin, hence its exceptional quality and taste.

Usage

So delicious and balanced, the Duke Sloe Gin can be enjoyed neat with ice.

You can also mix it with tonic water or use it to elevate your cocktails. In the same range, you'll also find our London Dry Gin, which is a perfect base for crafting cocktails.

History

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Alcohol degrees

29% Vol.

Centilization

50cl

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