



## Mirabeau Riviera Gin N/V

### DISTILLERY DESCRIPTION

Founded in 2010 by Stephen and Jeany Cronk, Maison Mirabeau is a renowned, family-owned premium Rosé house from Provence, and has consistently won a huge array of awards for its carefully crafted portfolio. The brand is focused on providing different terroir and technical expressions of Provence's aromatic, dry Rosés to give the consumer a delectable journey through the region and its outstanding winemaking abilities. With its innovative DNA, Mirabeau has added a stunningly packaged grape-based Gin to their portfolio, inspired by the botanicals and lifestyle of the French Riviera, which has also scooped up some of the spirits world's most coveted accolades. The Cronk family moved to Provence from South West London to start on their winemaking journey in 2009 and they work with the best local growers, as well as owning a regeneratively farmed wine estate themselves.

### SPIRIT DESCRIPTION

Botanicals: Juniper, Coriander, Orris and Angelica Roots, Lemon Peel and Zest, Rose Petals, Rosemary, Thyme, Lavender, Jasmine Tea and Bay Leaves.

Neutral Spirit: 100% grape-based.

### TASTING NOTES

A classic dry gin with the flavours inspired by the French Riviera and the precious botanicals of the perfume trade. Juniper led with layers of citrus, floral notes, herbal and earthy tones all on a subtle grape roundness. Soft enough to be sipped as it is, or as a great gin base for a classic G&T, a rosé Negroni or many other cocktails.

### TECHNICAL DATA

Alcohol:	43%
pH level:	5.45
Acidity:	<10 g/L

### PRODUCTION PROCESS

Spirit Name Meaning:	A beautiful pale rosé gin, Mirabeau Riviera was inspired by the abundance of botanicals growing wild on the estate near Saint Tropez.
Production Size:	500 L
Distillation:	The Mirabeau Riviera Gin is distilled according to the London Dry Method, using grape based alcohol, sourced from upcycled grape skins from their estate and beyond, for the core botanical maceration with an addition of 13% Rosé wine, providing a lovely roundness in the final product. The distillation takes place in a traditional copper still, using steam heat, in small batches of 500l. The more delicate botanicals, unsuited to maceration, such as jasmine, lavender, rose petals lemon zest and bay leaves are vapor distilled using a suspended basket. The gin is cold stabilized and filtered after distillation, a gentle touch of colour is added and then diluted to the desired strength of 43% before bottling.

### PRODUCER PROFILE

Owned by: Stephen & Jeany Cronk  
Distiller: Guillaume Cordonis  
Year founded: 2010  
Region: Vin de France  
Country: France