



Diplôme

DRY GIN



**Gold Medal
Exceptional!**

*Beverage Testing
Institute, 2016*

History:

The Original 1945 recipe was perfected during WWII and remains unchanged to this day. Diplôme Dry Gin is a unique French “London-style” Dry Gin. Created and distilled in Dijon, a city known and respected worldwide for its fine cuisine and craft spirits, the recipe for Diplôme is one of the oldest in France. After the end of the war, Diplôme Dry Gin became the official gin for the American Army stationed throughout Europe. Diplôme Dry Gin is still produced today with equal respect to the tradition, the knowledge and the savoir faire of the original recipe.

Botanicals:

Using natural botanicals sourced from Europe and Morocco, Diplôme Dry Gin is made from the finest: juniper berries, coriander, whole lemons, orange peel, angelica, saffron, iris root, and fennel seed.

Production:

Since its creation, Diplôme Dry Gin has been carefully made using age old traditional processes. Natural botanicals lovingly macerated in pure beetroot alcohol are then slowly distilled using a small pot still. This method gives Diplôme Dry Gin its fully round, rich taste, while keeping great freshness.

Diplôme Dry Gin Tasting Notes:

The nose of Diplôme Dry Gin is a marvelous bouquet of blossoming cherry trees, cloves and the delicate expression of juniper and coriander seeds. Each sip reveals an even greater complexity and perfumed taste layered with zesty grapefruit, delicate nutty oils and a delightful infusion of lavender. Its velvety structure is enlivened with rich exotic spices, and dark chocolate leading the way to a great earthy and lengthy finish.

- Top 100 Spirits of 2016 / 91 points (*Wine Enthusiast, 2016*)

