



SAUVIGNON BLANC GIN  
AND SELECTED BOTANICALS  
GIVE SORGIN UNIQUE  
COMPLEXITY AND CHARACTER



YELLOW GIN  
DISTILLED FROM 8 SELECTED BOTANICALS  
& SAUVIGNON

*Sorjin*

Sorjin & François  
Lurton  
DISTILLED IN FRANCE

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Lurton  
SORJIN & FRANÇOIS

Sorgin, premium distilled gin, is made from grape with natural and unique Sauvignon Blanc aroma. A year after Sorgin creation, Sabine & François Lurton innovate with a limited edition by releasing the first batch of Yellow Gin. Yellow Gin is the aging of Sorgin for 6 months in oak barrels previously used to age white Pessac Leognan and Graves wines (Bordeaux area). The oak aging brings tanins but also enriches the aromas with woody notes (toasted, roasted, dry fruits), spicy notes (ginger, clove) and sweet notes such as vanilla and honey. Yellow Gin is more complex than the original Sorgin but keeps its freshness.

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## CHARACTERISTICS


TYPE	Premium Distilled Gin aged in oak barrels
ABV	Around 42% vol., depending on batch.
VOLUME	70cl
COMPOSITION	Grape base spirits Distillates of juniper and Sauvignon Blanc




Botanicals:  
Grapefruit zest  
Lime and lemon zest  
Violet  
Broom  
Blackcurrant buds

 Light yellow color with white gold reflects.

 A strong juniper nose enriched by notes of toasted dry fruits, spices (pepper, ginger, vanilla) and a finish with fruity aromas of orange peel and ripe quince.

 The freshness of Sorgin to which the oak brings a spicy and peppery palate with a vanilla note and fresh herbs as a finish.

 To enjoy neat or on the rocks. It can also be used in classics cocktails such as a twist of Old Fashioned (4cl Yellow Gin, drops of cherry or orange bitter). The aromatic range of Yellow Gin can be paired with dishes or be used as a digestive of choice.

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SORGIN.FR - INFO@SORGIN.FR

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. CONSUME WITH MODERATION.