



SAUVIGNON BLANC
PLEMOUSSES RO
RELLES & FIGUE
NTES AROMATIQU
RAIS ET NATUREL

SABINE & FRANÇOIS
Lurton
FIGNERONS



By Sorgin

GIN ROSÉ

SAUVIGNON BLANC
&
ARÔMES NATURELS DE SAISON
PRODUIT EN FRANCE

ПРОДУКТ ВЪ ФРАНЦИЯ
АРОМАТИЗИРАНО СЪС СЪСЕЗОННИ
САУВИГНОН БЛАНС

ГИН РОСЕ

S de Sorgin is the latest creation of Sabine and François Lurton, already at the origin of Sorgin the first sauvignon blanc gin. The winemaker's know-how challenges gin's codes. **S de Sorgin** is a distilled wine gin produced by François Lurton. The freshness of the wine, combined with natural seasonal aromas such as pink grapefruit, french cranberries and french fig, creates a balanced acidity and freshness that is very pleasant to drink. These fruity botanicals give a balance between acidity and freshness, perfect for sunning your aperitifs.


CHARACTERISTICS


TYPE	Premium Flavoured Distilled Gin
ABV	37.7% vol.
VOLUME	70cl
COMPOSITION	Neutral wine alcohol Juniper distillate




Main botanicals:
Pink grapefruit
French cranberries
French figs
Lime
Lemon

 The pale pink colour is underlined by light violet reflections.

 The nose is fruity, marked by notes of exotic fruits (lychee, ripe banana) and citrus (lemon, orange peel). On aeration, spicy notes (black pepper) appear.

 The mouth is creamy and voluminous. The finish is greedy and fruity, underlined by touches of red fruit and fresh figs.

 S de Sorgin can be enjoyed with a premium tonic, grapefruit or red fruit.

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. CONSUME WITH MODERATION.