



DEUX FRÈRES DRY GIN

Made in Switzerland

Handmade from organic juniper berries, fresh lemon peels, rose petals, lavender blossoms, angelica root, Curcuma root, Ysop kraut and orange blossom leaves: these are just a few of the 25 botanicals that give this Gin its distinctive taste. The exact formula remains a well-kept secret. 24 of the 25 botanicals are distilled to London Dry Standard. Only the 25th Botanical, a dried flower, is added after the end of the distillation, the flower makes the gin shine in intense blue colour.

Tasting notes

Aroma

Fresh and floral aroma with intense juniper berry, that evolves into a soft and harmonious taste.

Taste

The palate It is characterized by a fine spiciness and well-balanced aromatic complexity.

About Deux Frères Gin Created in Switzerland by two brothers: Gian and Florian Grundböck, who after 2 years and many distillations came out with the ideal recipe for a unique gin that changes colour. The gin is distilled in Tyrol, Austria, by a traditional distillery with around 400 years of experience. Then the gin is transported for its final maceration, hand-filled and labelled in Switzerland