ST. LAURENT GIN CITRUS

43% *alc./vol.*

Vacuum distilled Gin made with Citruses from Japan & Vietnam

Product *of* Canada

750*ml* & 700*ml*



A gin born out of an extravagant experimentation

What happens when the creators of the improbable St. Laurent Gin infused with seaweed return to rare botanicals hunting and unusual distillation methods? St. Laurent Gin Citrus is the culmination of this delirious experiment! Inspired by their discoveries on the coasts of Japan and Vietnam, the artisans of Distillerie du St. Laurent present a citrus Gin cold distilled in an experimental vacuum still. The result is a crisp & fresh Gin, where the bouquets of juniper and citrus intermingle into a lively mint finish. The aromas of the best ingredients of the world vacuum distilled with know-how and passion in Canada.

Juniper • Kumquat • Yuzu • Persian lime
Buddha's hand • Lemon • Sansho pepper
Coriander • Spearmint • Basil

Cold distillation? Vacuum still?

It's science, not fiction! In a traditional still, ethanol evaporates at 78°C, which burns and denatures delicate aromas such as citruses and herbs. The use of a vacuum still completely changes these parameters. By removing the air from the glass still using a pump, the pressure is drastically reduced, allowing the ethanol to evaporate at only 30°C, the ambient temperature where the citrus fruits are harvested. The result? The essential oils of citruses and herbs of St. Laurent Gin Citrus are distilled without alteration!





