



RÉMY COINTREAU

GASTRONOMIE



THE BOTANIST

ISLAY DRY GIN

GIN 60% vol.

1^{er} et unique gin de l'île d'Islay en Écosse signé par Bruichladdich, en EDITION GASTRONOMIE 60% vol.

En distillant le gin THE BOTANIST, nous créons quelque chose de plus qu'un spiritueux. THE BOTANIST est l'expression de l'endroit d'où nous venons. C'est un moyen de représenter notre terre et d'exprimer notre amour pour elle. Distiller est un mode de vie et, pour nous, un moyen de communiquer avec le monde. Nous utilisons l'art de la distillation et notre lien avec la terre, notre maison, pour créer un spiritueux merveilleux qui parle de l'endroit d'où il vient.

THE BOTANIST est l'harmonieuse combinaison entre une texture douce et satinée. La viscosité d'une distillation extrêmement lente dans un alambic de type Lomond fait ressortir la délicate essence d'Islay. C'est l'expression d'un équilibre entre différentes saveurs, la combinaison de 22 plantes (baies, pétales et feuilles) provenant toutes d'Islay qui plaira au goût de chacun.

Profil aromatique :

Nez : Frais et délicat, l'éclosion d'un bouquet d'agrumes, de plantes et de genièvre, l'ouverture vers des notes douces et épicées de thym et de menthe

Bouche : Riche et moelleux, l'équilibre entre la fraîcheur du citron au début et la douceur des fleurs et des plantes d'Islay.

Corps : Satiné et lisse.

Note finale : Un gin détendu et équilibré, l'harmonieuse combinaison entre une texture douce et satinée.



Volume disponible
Available volume
1 L

1st and only gin of the island of Islay in Scotland signed by Bruichladdich, in GASTRONOMY EDITION 60% vol.

'When distilling THE BOTANIST, we are creating something more than a drink. THE BOTANIST is a representation of the place we are from. It is a way of communicating our place in the world and our love for it. Distilling is a way of life and for me it is a way to communicate to the world. We use the art of distillation and a connection to the land, our home, to create a wonderful spirit that speaks of the place it is from.'

THE BOTANIST is the harmonious combination of a soft and satiny texture. The viscosity of an extremely slow distillation in a Lomond type still brings out the delicate essence of Islay. It is the balance between different flavors, the combination of 22 plants («berries», «petals and leaves»).

Aromatic profile:

Nose: Fresh and delicate, the hatching of a bouquet of citrus, plants and juniper, opening to sweet and spicy notes of thyme and mint

Palate: Rich and mellow, the balance between the freshness of the lemon at the beginning and the sweetness of the flowers and plants of Islay.

Body: Satin and smooth.

Finish: Relaxed and balanced, the harmonious combination of a soft and satiny texture.

COINTREAU

RÉMY MARTIN
COGNAC FINE CHAMPAGNE

MOUNT GAY
Est. 1703 Barbados Rum

ST-RÉMY
DISTILLERIE FONDÉE EN 1823

PORT CHARLOTTE

THE BOTANIST
ISLAY DRY GIN

METAXA

Griottines®
COINTREAU

Jacobsen®

Père MAGLOIRE®



RÉMY COINTREAU

GASTRONOMIE

THE BOTANIST
ISLAY DRY GIN

GIN 60% vol.



1 L

Unité/Unit	
Poids net (liquide)/Net weight (liquid only)	1,05 kg
Poids brut/Gross weight	1,984 kg
Dimensions (l x h)/(w x h) mm	95 x 95 x 309
Carton/Case	
Nb d'unités par carton/N° of units per case	6
Poids brut/Gross weight	11,9 kg
Dimensions (L x l x h)/(L x w x h) mm	295 x 205 x 310
Palette européenne/Euro pallet 80 x 120	
Nb de cartons par palette/N° of cases per pallet	56
Nb de cartons par couche/N° of cases per layer	9
Nb de couches/N° of layers	4
Nb d'unités par palette/N° of units per pallet	336
Hauteur de la palette/Pallet height	1,40 m
Volume de la palette/Volume of pallet	697 kg
Code EAN/EAN code	
Unité/Unit	5055807409148
Carton/Case	05055807409155

1. LEGAL DEFINITION

Distilled gin

• Distilled gin is:

- (i) a juniper-flavoured spirit drink produced exclusively by redistilling organoleptically suitable ethyl alcohol of agricultural origin of an appropriate quality with an initial alcoholic strength of at least 96 % vol. in stills traditionally used for gin, in the presence of juniper berries (*Juniperus communis* L.) and of other natural botanicals provided that the juniper taste is predominant, or
- (ii) the mixture of the product of such distillation and ethyl alcohol of agricultural origin with the same composition, purity and alcoholic strength; natural and/or nature-identical flavouring substances and/or flavouring preparations as specified in category 20(c) may also be used to flavour distilled gin.
- The minimum alcoholic strength by volume of distilled gin shall be 37,5 %.

(in conformity with CE regulation n°110/2008 and its modification).

2. LABELLING

Distilled Gin

3. INGREDIENTS

In accordance with the EC Council n° 110/2008 and its amendments.

Nature	Quantity (in % weight/weight)
Purified water	53
Ethyl Alcohol at 100 % vol.	44
Gin concentrate	3

4. ELABORATION PROCESS

- 50% vol. Ethanol is added to the copper still with 9 primary botanicals.
- The still is then slightly heated and left to rest for 12 hours to infuse
- The 22 secondary plants (all harvested on Islay) are placed in a separate compartment in the still.
- The whole is distilled
- The distillate obtained is a concentrate of Gin grading at 80% vol
- This concentrate is then reduced and adjusted with ethanol and spring water to create The Botanist gin.
- Safety filtration and bottling.

5. DOSAGE

According to professional use or according to your distributor's indications.

6. MAXIMUM RECOMMENDED STORAGE TIME (internal standard of quality)

Conditions of storage	it is advisable to keep the product in its closed original container, away from light and at a temperature close to 15° C.	
	Maximum Recommended Storage Time:	Minimum guaranteed on receipt:
- In the unopened 1 liter glass bottle	30 months after date of bottling	10 months

7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid
Main taste	floral juniper
Main smell	floral juniper
Colour	clear
True alcoholic strength by volume (at 20°C in % volume)	60,0 ± 0,3
Specific gravity at 20°C (kg/litre)	0,9090 ± 0,0010
Miscibility	soluble with alcohol and water
Dry extract (g/litre)	0,03 ± 0,05
Maximum temperature for use	A rise in temperature leads to a loss of alcohol and flavour through evaporation
Flash point (°C)	26,0 ± 2,5

8. MICROBIOLOGICAL DATA (yeast, mould, bacteria)

Not applicable (content in alcohol sufficient to guarantee the absence of any micro-organisms in the product).

9. NUTRITIONAL INFORMATION

Average Nutritional Values / 100 ml	
Energy	1381,0 kJ
	330,0 kcal
Fat (g)	0,0
Carbohydrates (g)	0,0
- in which sugars (g)	0,0
Protein (g)	0,0
Salt (g)	0,0

Convenient for the following diets:
intolerance to lactose, vegans,
vegetarians, ovo-lacto vegetarians
(consuming nothing but eggs and milk),
coeliac disease (intolerance to gluten),
intolerance to fruit with shells.

10. TOXICOLOGICAL DATA

101. HEAVY METALS	Levels	HEAVY METALS	Levels
Arsenic	< 3 mg/kg	Mercury	< 1 mg/kg
Lead	< 0,5 mg/kg	Cadmium	< 1 mg/kg

102. RESIDUES OF PESTICIDES

Presence non detected

103. GENETICALLY MODIFIED ORGANISMS (GMO) AND LABELLING

This product:

- is not a GMO
- does not consist of GMO
- is not produced from GMO
- does not contain ingredients (including additives and flavors) produced from GMO

And consequently, this product is not subject to declaration and/or labelling (EC regulations N° 1829/2003 and N° 1830/2003 and its amendments).

104. DIOXINES

Product not concerned (EC regulation N° 1881/2006 and its amendments).

105. TREATMENT BY IONIZATION

This product is not subject to treatment by ionization.

106. PRESENCE/ABSENCE OF ALLERGENS (consolidated EC regulation n° 1169/2011)

This product **does not contain any of the following ingredients** :

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof except :
 - (a) wheat based glucose syrups including dextrose
 - (b) wheat based maltodextrins
 - (c) glucose syrups based on barley
 - (d) cereals used for making alcoholic distillates
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof

- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond, hazelnut, walnut, cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂
- Lupin and products thereof
- Molluscs and products thereof

This product does not contain any other ingredients than those listed in point 3. of this technical sheet.

11. MISCELLANEOUS QUESTIONS

This product is elaborated and bottled in a site certified ISO 9001 : 2015, ISO 22000 : 2005, ISO 14001 : 2015 and OHSAS 18001 : 2007. This product is in compliance with the European regulations concerning in particular the risks analysis (H.A.C.C.P. method) and the traceability.

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Muriel GUELY
R&D DIRECTOR

REMARK

The information and suggestions contained herein are confidential. Even though they have been written up with the utmost care, they do not involve our responsibility and are given for information only. It is the responsibility of the user to make sure that the conditions of use are appropriate, especially as regard the applicable laws or regulations.