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COGNAC FERRAND INTRODUCES NEW VINTAGE OF ITS FAMED BARREL-AGED GIN: CITADELLE GIN RESERVE 2012 VINTAGE

Citadelle Gin Reserve Is Now Permanent Member of the Citadelle Gin Portfolio



Chateau du Bonbonnet, Ars, France (June 19, 2012) – Barrel-aging spirits is certainly nothing new. Unless you’re talking about gin. And if you happen to be talking to **Alexandre Gabriel**, owner and president of Cognac Ferrand (and cellar master “extra-ordinaire”), he’ll passionately explain that barrel aging is what naturally happened to gin hundreds of years ago. He released his first batch of barrel aged Citadelle Reserve in 2008 in honor of those gin pioneers and based his work on a 1775 French manuscript found in the archives of Dunkirk, France. This year, Gabriel proudly announces the release of barrel-aged **Citadelle Gin Reserve 2012 Vintage**. The uniqueness of this vintage, other than being the first modern barrel-aged gin on the market, is the **addition of three new botanicals – yuzu, génépi and bleuet** – to the [19 botanicals](#) already used to make Citadelle Gin. Gin aficionados have thrown their arms around this unique product and each limited edition vintage since 2008 has sold out in less than a week. In light of this, Gabriel has decided that Vintaged Citadelle Gin Reserve will become a permanent addition to the Citadelle Gin portfolio. It will still be a vintage product with very slight variations in taste due to the barrels but after four years of experimentation, the botanicals and formula are set for this barrel-aged gin.

[Citadelle Gin Reserve Vintage 2012](#) will be released worldwide. Twenty-nine casks (more than 12,000 bottles) have been produced for the world.

Nearly every gin sold on the market today is bottled after distilling, but **Citadelle Gin Reserve Vintage** sleeps for several months in French small oak barrels before being bottled. While this is very unusual today, this painstaking and lengthy practice is reminiscent of how gin was stored and transported more than 100 years ago when glass (too fragile and expensive), plastic and stainless steel were not options. Gabriel’s experimentation began in 2008 when he put his Citadelle Gin, made with 19 botanicals, into a few old French oak casks – and *voilà*, Citadelle Gin Reserve was born and became the first barrel-aged Citadelle gin released. Each year since then, Gabriel has tinkered with the recipe so each vintage has its own unique taste profile. And this year is no different.

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From left to right: yuzu, g n pi, bleuet.

“Barrel aging tends to tame the flower and citrus feel of the gin and enhances the rounder, softer notes,” explains Alexandre Gabriel. “For our 2012 vintage, we decided to introduce three new botanicals to the 19 we already used. We added **Yuzu** from Korea, **g n pi flower** from the French Alps and the petals of **bleuet flower [cornflower]**.”

Yuzu is both citrusy and sweet which works best for aging (compared to lemon for instance). G n pi is a rare herb and flower that grows in the French Alps and has a delicately fresh/herbal/minty flavor with sweet floral notes. (For centuries local farmers in the French Alps have been making a spirit called “G n pi”, a spirit that inspired Gabriel for Citadelle Reserve). The bleuet petals bring nice subtle floral notes that is needed for aging. **In total, the 2012 Vintage contains 22 botanicals and has been aged for six months in seasoned French Oak barrels that have a light char.** “It is important to understand that our goal is not to use as many botanicals as possible ‘just because,’ says Gabriel. “Instead, the botanicals are used to bring forward and enhance the classic taste of juniper berries that make a classic gin.”

Getting the botanicals just right is but one element in creating sublime gin. “The perfect balance of a gin is a delicate act between the nature of the botanicals, their method of infusion, the quantity used and the distillation method,” says Gabriel. Citadelle is the **ONLY** gin [distilled](#) in tiny Cognac copper pot stills (called Charentais stills) over an **open flame**, a much more delicate manner of production quite different than the typical steam distillation used. **This open flame distillation in a Charentais copper pot still is unique to Citadelle** and extracts more of the essential oils from the botanicals which lend a better mouthfeel and making Citadelle a one of a kind gin.

Citadelle Gin Reserve is the ideal spirit for the **classic martini** with an orange twist (instead of lemon) and **gin and tonic**. For the ultimate martini experience, try the [Aramis Martini](#) – wash glass with Strega, add Citadelle Gin Reserve then atomize with Pierre Ferrand Reserve Cognac and garnish with an orange twist. For a sublime [gin and tonic](#), try serving it with a peel of tangerine skin or a sprig of mint.



Tasting Notes from Cellar Master Paul Caris:

“Infused with yuzu, g n pi and bleuet, the aromatic palette of Citadelle Gin is enriched with floral aromas of verbena, violet and a hint of the warm scent of summer hay. On the palate, it shows fresh and spicy notes, enhanced by the delicate lemony flavor of the zest of mandarin oranges.”

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2008 – 2011 Vintages, A Short History of Citadelle Gin Reserve

The first barrel aged Citadelle Gin Reserve was born in 2008, when Alexandre Gabriel began to experiment with aging techniques to see what would happen and if the end result would be drinkable. In 18th Century manuscripts, Gabriel discovered that the gin made in the Citadelle Royal Distillery of Dunkirk (his inspiration for Citadelle) was stored and smuggled to England in small wood barrels. He put Citadelle Gin in used oak casks that had a strong char for six months and the result was a very rounded gin with notes of wood and touches of vanilla. It was so good it sold out in one week. Upon tasting Citadelle Reserve 2008, the Spanish press called Gabriel the “*master of spirits.*” So he decided to do it again. In 2009, the goal was less wood flavor and more of the finesse that wood aging can provide. Citadelle Gin rested in oak casks that had a medium char for five months and produced a gin with subtle flavors of vanilla, flowers and cinnamon. F. Paul Pacult named the 2009 Vintage one of the Top 50 Spirits of the Year. In 2010, Gabriel wanted to engineer the perfect 'aging' gin with more flower and spices notes. A special batch of Citadelle was produced with more violet, iris and grains of paradise added and the gin was aged for 6 months in oak casks with a light char. This produced a gin with a perfect roundness, harmony and elegance. In 2011, Citadelle Gin Reserve was distilled at a higher proof (44.7 % ABV) and was distributed in Europe and the UK only. The recipe for 2011 was very similar to the 2012 Vintage and also included Yuzu, génépi and bleuet.

When it comes to spirits, Alexandre Gabriel’s philosophy is simple: to create delicious and unique spirits that become gems so distinctive and revolutionary that they set the bar for all others. Gabriel, who was the first on the market with a modern barrel-aged gin, has always stood at the forefront of innovation in the world of boutique spirits.

ABOUT CITADELLE GIN www.citadellegin.com, www.facebook.com/CitadelleGin

Citadelle Gin is produced by Cognac Ferrand and available in the U.S., Europe (France, U.K., Spain, Italy, Portugal, Germany, Netherlands and Eastern Europe), Asia (Japan, Malaysia, Thailand) and Canada. It is the **ONLY GIN** in the world distilled in small cognac pot stills over a naked flame (i.e., not steam distillation).

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