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CITADELLE GIN INTRODUCES THE FIRST SOLERA-AGED GIN IN THE WORLD: CITADELLE RESERVE SOLERA 2013



Ars, France (November 2013) – Mention solera aging in the beverage world and people think of sherry, Madeira, Spanish brandy and even some rums. But usually not gin. Until now. Alexandre Gabriel, proprietor of the acclaimed house of Ferrand and producer of Citadelle Reserve Gin, the first modern aged gin introduced in 2008, has decided to take gin-aging in a direction never before taken. Gabriel announces the introduction of **Citadelle Reserve Solera 2013, the first solera-aged gin in the world.**

Why Solera-Aged Citadelle

Citadelle Gin is the only gin in the world distilled in small, Charentais copper pot stills over a naked flame. It is made in small batches infused with 19 select botanicals. Knowing that gin was originally stored and transported in wooden barrels and therefore somewhat ‘aged’, Alexandre Gabriel began experimenting in the mid-2000s with barrel-aging his Citadelle Gin. He introduced aged Citadelle Gin Reserve Limited Edition in 2008 and never looked back. “This is going back to the original style of what was known as ‘yellow gin’ made 120 years ago, the golden age of gin, when gin spent time in wooden barrels,” describes Gabriel. The popularity of Citadelle Reserve has grown exponentially since 2008, each vintage selling out quickly.

While Gabriel fined-tuned the art of aging gin, he experimented with aging gin in different types of casks, understanding that each imparted different flavors. “As a cellar master, I’ve always been fascinated by the taste possibilities that blending different casks offer. For some time now I have been obsessed about how to make the best barrel-aged gin. I’ve tried different ways since 2008 [see end of release for details], and I concluded that the best way to age gin is to work on a blend – a blend that would marry gin that was aged in

different types of casks into one final product. This aging and blending style is called solera and it means you have a ‘mother solera vat’ which keeps the blend going indefinitely.”

Solera vatting (also called “solera marrying”) provides gin with depth and a great richness of aromatics and is also a way to achieve consistency in taste. Solera vat aging for Citadelle is a very intensive process of putting new-made Citadelle into different types of casks for anywhere from two to five months. The casks used for aging include: 1) **ex-Cognac casks** which don’t contain too much tannin and are rinsed with gin so that the Cognac doesn’t completely overpower the gin; 2) **casks that once held Pineau des Charente** which impart a full-bodied mouthfeel, some spiciness and a flowery roundness (a touch suggested by Gabriel’s friend Audrey Saunders, owner of famed Pegu Club, NYC); and 3) **American oak casks**.

Once the gin has aged in casks, it is poured into the mother solera vat to a specified taste profile created by Gabriel. The gin ‘marries’ in the mother solera vat and then it is bottled. To note, the solera vat will only ever be half-emptied as this residual liquid maintains a consistency in the taste.

Citadelle Reserve provides a vibrant yet mellow gin flavor and, thanks to its barrel aging, the flavors are seamlessly woven together into a one-of-a-kind gin. It is a wonderful gin alternative in classic [cocktails](#) like the martini and the [gin and tonic](#) and a must-have in any good bar.

Tasting Notes – Solera-Aged Citadelle Reserve Vintage 2013

Amazingly fragrant and vibrant with beautiful juniper aromatics in the forefront supported by delicate notes of angelica, coriander and citrus with a touch of baking spices which come as a result of Citadelle's unique naked flame distillation. The palate is round with great texture due to the low swan neck pot-still and the delicate extraction of essential oils from the botanicals. The finish is wonderfully long and complex.

A History of Citadelle Gin Aging

Nearly every gin sold on the market today is bottled immediately after distilling, but since 2008 Gabriel has created and bottled Citadelle Reserve which is refined for several months in small, seasoned French oak barrels before being bottled. The 2008 Vintage was such a new and unique gin that it sold out within weeks of its global introduction! Since 2008, Gabriel has released a limited edition aged gin each year and has tinkered with the recipe ever so slightly, giving each vintage its own unique taste profile. Gabriel says, "I am happy to see that what we started as an experiment more than five years ago has now picked up some speed. We see other companies creating oak-aged gins and I am pleased that our Citadelle Reserve 2008 has started an aged gin 'movement' of sorts."

- **For Vintage 2009**, 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. Acclaimed spirits writer F. Paul Pacult named the 2009 Vintage one of the Top 50 Spirits of the Year.
- **For Vintage 2010**, Gabriel wanted to engineer the perfect 'aging' gin with more flower and spices notes, so he produced a special batch of Citadelle with more violet, iris and grains of paradise. The gin was aged for six months in oak casks with a light char. This produced a gin with a perfect roundness, harmony and elegance.
- **For Vintage 2011**, Citadelle Gin Reserve was made with the same botanicals but distilled at a higher proof (44.7 % ABV).
- **For Vintage 2012**, Gabriel added three new botanicals – yuzu, génépi and bleuet (cornflower) – to the 19 botanicals already used to make Citadelle Gin – and aged the spirit for six months in oak casks with a light char.

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).