

# DATA SHEET

# LA GRAPPE DE MONTPELLIER

Since 1923

Gin of grape marc and mediterranean plants – 40°



## ORIGIN

An alcohol from grape marcs coming from a selection of regions and grape varieties in Languedoc-Roussillon. The distillates of juniper berries and of Mediterranean plants.

## DISTILLATION

Five successive columns enable the spirit to be extracted from the grape marc, then concentrated and rectified so as to remove any trace of methanol.

The last refining column, entirely made from copper, enables the aromas of the grape marc to come through.

Juniper berries and a bouquet of plants from our Mediterranean garrigues are distilled in a traditional way to give a unique identity to this gin: lemon zest, bitter almond, coriander, lavender, grape...

## TASTING

An ultra-premium crystalline product, obtained from a superfine alcohol that doesn't burn in the mouth, this gin subtly and elegantly reveals a whole universe of Mediterranean scents. A walk through the heart of the garrigue.

<b>BOTTLE</b>	NESS 70cl	Weight 1.44 kg	Dimensions 25.5x8.92 cm
<b>BOX</b>	Export quality / 6 btles	Weight 8.94 kg	Dimensions 28.1x19x27.4 cm
<b>CORK</b>	Screw caps	<b>PALLETIZING PLAN</b>	6 rows of 16 boxes
<b>PALLET</b>	European type / 96 boxes	Weight 878 kg	Dimensions 80x120x180 cm
<b>GENCOD BOTTLE</b>	3 770001 656038	<b>GENCOD BOX</b>	3 770001 656045

# DATA SHEET

# LA GRAPPE DE MONTPELLIER

Since 1923

Gin obtained from distillation of grape marc and Mediterranean plants  
MATURED IN OAK CASKS - 45°



## ORIGIN

Grape marc alcohol obtained from a selection of Languedoc-Roussillon terroirs and grape varieties. Distillates of juniper berries and Mediterranean plants.

## DISTILLATION

Inspired by eight centuries of innovation in distillation in Montpellier, our vitivincultural distilleries in the Mediterranean arc continue to combine modernity and tradition with the GM gin in its matured version. Blending vinous alcohol with a delicate bouquet of spices and local plants (lemon, lavender and almond), the GM gin is then matured for 12 months in Banyuls Grand Cru demi-muid casks.

Five successive columns enable the alcohol to be extracted from the grape marcs, which are then concentrated and rectified so as to remove all trace of methanol. The last distilling column, entirely constructed in copper, enables the aromas in the grape marcs to be revealed.

## TASTING

An ultra-premium product made from surfen vinous alcohol, beautifully round and mellow on the palate, this gin subtly and elegantly reveals unique notes of citrus, candied fruit, nuts, and black pepper.

<b>BOTTLE</b>	NEOS 50 cl	Gross weight 1.15 kg	Dimensions 20.5x8.8 cm
<b>BOX</b>	Export quality / 6 bottles	Gross weight 7.2 kg	Dimensions 27.3x18.2x20.5 cm
<b>CORK</b>	GPI cap	<b>PALETTISATION</b>	6 layers x 16 boxes
<b>PALLET</b>	Europe type / 96 boxes	Gross weight 710 kg	Dimensions 80x120x130 cm
<b>GENCOD BOTTLE</b>	3 770001 656175	<b>GENCOD BOX</b>	3 770001 656182