

ALAMERE SPIRITS

Gin Citrus

Spirit Maker

Susannah & Olivier Souvestre

Spirit Region

Marin County

Story

Susannah and Olivier, weary of managing two successful Sausalito restaurants, channeled their midlife crisis into a distillery. Differing from mass-production, they opted for a traditional method, using a European copper still and local ingredients, influenced by their French roots. The name Alamere, derived from a coastal waterfall, reflects the local geography and means 'to the sea' in French.

Distillation

Produced in an 800-liter alembic-style copper still imported from Bordeaux, France, this distinct method employs a single distillation process. The result is a soft, smooth spirit that retains its aromatic flavors. Ahead of distillation, seven varieties of dry aromatics are allowed to macerate for 36 hours, slowly infusing their flavors. Just before distillation, a mixture of fresh ingredients, such as makrut lime leaves, lime zest, lemongrass, ginger, and lemon thyme, is introduced, creating an explosion of citrusy taste.

Tasting Notes

Clear and colourless in the glass. This gin is of lime zest with a delicate fragrance of lemongrass spice. On the palate, there is pronounced flavors of ginger, lemon and lime.

Food Pairing

This gin is ideal for cocktails like Gin & Tonics and Gimlets. Put it on ice or in a craft cocktail and let the flavor expand.



QUICK FACTS

Variety

7 Dry-Aromatics & Fresh ingredients.

Aging

Copper alembic still.

Rating

