

ALAMERE SPIRITS

London Dry Gin

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 Almere, derived from a coastal waterfall, reflects the local geography and means 'to the sea' in French.

Distillation

Distilled in an 800-liter alembic-style copper still from Bordeaux, France, our custom-made still uses a unique single distillation run to remove harshness, resulting in a smooth, balanced, and rounded spirit with full aromatic flavor. Dry spices macerate for 36 hours before distillation, and fresh citrus peels are added just before to enhance flavors.

Tasting Notes

Clear and colourless in the glass. This gin is of citrus driven with lime, lemon and tangerine. On the palate, there is pronounced notes of salty blend of citrus and stone fruit notes.

Food Pairing

This gin is delightful in cocktails like Negronis and Martinis.

QUICK FACTS

Variety

13 Aromatics & Wheat.

Aging

Copper alembic still.

Rating

