

ROUGE NOIR GIN

TECHNICAL FICHE

GIN & WINE DISTILLATE

This handcrafted gin finds its origin at the Entre-Deux-Monts wine estate. The contour lines of the 'Rodeberg' and 'Zwarteberg', indicate the sloping flanks from where a cautious selection of several indigenous botanicals have been done.



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MORE INFO


ENTRE
DEUX
MONTS



Technical fiche

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BOTANICALS

Purple cornflower, chamomile, yarrow, bloody dock, poppy and juniper.

VOLUME

70 cl

ALCOHOL LEVEL

43%

TASTING NOTES

ON THE NOSE:

Intriguingly fresh and slightly floral bouquet with a fine vinosity

ON THE PALATE:

Gastronomic attack with the pure flavour of juniper and floral notes of the botanicals, followed by a long finish

GASTRONOMY

Culinary Gin & Tonic, as a base for classic cocktails, as well as for drinking pure after a meal.

VINIFICATION

The Rouge Noir Gin is crafted and distilled for Entre-Deux-Monts by Filliers Distillery. The bottle is sealed with a premium glass Vinolock stopper, which ensures that the flavors and aromas are optimally preserved. Those botanicals from around the vineyards and the addition of a wine distillate, aged for 6 years in oak barrels, made it possible to produce this unique gin from a unique terroir.



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VITICULTURE AND TERROIR

SOIL:

Sand-loam with Diestian sand, ironstone, flint stones and gravel. Underneath this, well-drained layers of Ledian and Paniselian sand

CLIMATE:

Cool temperate climate influenced by the North Sea

SUSTAINABLE VITICULTURE

Defoliation, green harvesting, 5 km of indigenous hedges and sowing flower seeds against natural predators, sowing grass seeds to prevent erosion, using compost

ECOLOGICAL FOOTPRINT

Minimizing the ecological footprint (Certificate Carbon Footprint by Ecolife in Leuven): solar panels, use of rainwater, wine boxes of recycled cardboard, use of light wine bottles, well-insulated buildings, reuse of chopped prunings, combination of several actions in the vineyard to minimize diesel consumption.