



GIN

Sauvage

Vallée de la Marne



The **GIN Sauvage** is a premium artisanal gin, produced by the Dames Blanches Distillery. It is a family distillery located in Jonquery, in the former convent of Queen Blanche de Castille.

This gin is crafted with carefully selected botanicals, predominantly juniper, coriander, angelica, iris roots, and eight other secret plants, along with three mysterious spices.

All the plants used in the production of this Secret Gin are of organic origin, and some are grown in our region.

We are a family distillery that takes pride in producing high-quality spirits. Our gin is distilled from grapes grown in our Champagne vineyard, allowing us to oversee every step of the production process, from grape to glass. We also have our own French-style Charentais still, which enables us to distill our gin using traditional methods.

The **GIN Sauvage** is a refined, floral, complex, and balanced gin with hints of citrus (orange and lemon) that bring a subtle freshness. Enjoy it neat or in your favorite cocktails for an unforgettable taste experience.