

Ginger Spirit

Flavored wine spirit like a GIN

Wine: Le P'tit Ga Yield: 50 hl/ha

Vineyard: Roussas, St Restitut

Ground: stony limestone clay (Roussas) and sandy limestone

clay (St Restitut) Altitude: 180 m Orientation: south

Driving system: royat cordon with trellising

Harvest: mechanical harvest with vatting by terroir by

assembling the vines directly

Vinification: traditional at 22°C, 15 days maceration,

vinification without sulfite

Distillation: double distillation with a steam still from 1926.

The 2nd distillation is done with a maceration of:



- Juniper
- Cardamom
- Coriander
- Bitter orange
- Mallow
- Hyssop

Certification: organic wine spirit certified by Ecocert FR-BIO-01 and biodynamic certified by Demeter



GINGER Spirit

Production: 2 000 bottles (70 cl)

Alcohol: 50% vol.



Characteristics of the spirit: the double distillation highlights the juniper and cardamom, typical of a GIN

History of the name: this spirit, an unusual product in the Mas Théo range, could only be associated with the most atypical

wine: our orange wine "Ginger"



To match with: the most famous is to associate it with tonic

and a slice of lemon

Serving temperature: 4°C



Charlène et Laurent CLAPIER

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