

# THE FRENCH LONDON DRY GIN

The *Blue Riband* was awarded to the ship that made the fastest transatlantic crossing. Since the 29th of June 1986, *The Blue Riband* is held by Sir Richard Branson who setting a new eastbound transatlantic speed record in the power boat *Virgin Atlantic Challenger II*, averaging 36.79 knots, although he refuelled 3 times with a voyage time of 3 days, 8 hours and 31 minutes.

## A CRAFTED DISTILLATION

Performed in a micro-distillery **in the heart of France**, the *bain-marie* distillation process of the botanicals gives an exceptional smoothness to the blend.



**Each botanical is distilled separately from each others.** Thyme whispers, Jamaican pepper is suggested, juniper and coriander are gently expressed resulting in an incredibly longlasting taste that lingers in the mouth for several minutes.



**Blue Ribbon** has a delicate and subtil bouquet of thyme, juniper and lime.

These flavours are enhanced by the quality of the **5 times distilled, pure grain gin**, whose refinement allows a perfect expression of the 14 natural botanicals it contains.





# TOM COLLINS

## INGREDIENTS

- > 6cl London Dry Gin **Blue Ribbon**
- > 3cl lemon juice
- > 1 spoonful of sugar
- > 3cl carbonated water (soda)
- > Ice cubes

## THE MAKING

Shake the **Blue Ribbon gin** with the lemon juice, the sugar and the ice. Pour everything, including the ice cubes in a *Collins glass*, a high tube glass, and fill with soda. Decorate with a slice of lemon, orange, or a marraschino cherry.

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