

CITADELLE

GIN DE FRANCE

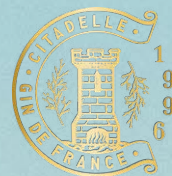
N° 04

EXTRÊMES



PRESS RELEASE





# CITADELLE **EXTRÊME N°4** TURNS UP THE HEAT WITH SERGENT PEPPER!

Explore the creative possibilities of craft gin with an ultra-limited edition that spotlights two of the world's rarest peppers.

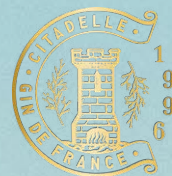
Citadelle Gin, the pioneer of authentic French gin, gets its signature fresh flavor from juniper berries, grown right in front of the Château de Bonbonnet, and a meticulous blend of 19 botanicals; each spice, herb and citrus peel is **progressively infused in a patented process** that makes the most of each ingredient's virtues. From time to time, Master Blender Alexandre Gabriel and the intrepid team at the château let their curiosity run wild, **experimenting with exotic and unexpected ingredients** to add a complementary shade to Citadelle's palette of spices.

The result is the Citadelle Extrêmes, exceptional one-time-only bottlings that explore new territories of flavor.

For 2021, the ingredient that piqued the curiosity of Alexandre and his fellow dreamers is **the most intense and diverse spice** of all: **pepper!** Southeast Asia offers two rare and tantalizing gems whose bold aromas echo one another beautifully, and make an electrifying addition to Citadelle's array of spices. So let us introduce to you:  
**Citadelle Extrêmes No. 4 Sergeant Pepper!**







The rosy hue of **Bhutan's wild Sansho** berry hints at its **red fruit and floral notes**. It grows at **high altitudes**, far from human habitats in **humid jungle** environments. The berry does not bud every year, due to its extreme sensitivity to weather patterns. This sporadic output, combined with its almost impenetrably lush terroir, makes it **one of the hardest to find peppers on earth**. Wild black Sansho berries are prized for their fresh notes of verbena, grapefruit peel, passionflower, lime and ginger with hints of mint.

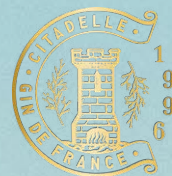
The **Sansho berry's heat and bold taste** are **amplified by the rarest pepper in the world: White Bird pepper from Cambodia**, harvested by local birds who pluck ripe kernels and digest their outer layers, **leaving tiny white orbs** that are carefully sorted, washed and dried. These **pearl-like "essences" of pepper** burst with **wild, spicy aromas** that lead to **subtle floral and citrus notes**. Only a few dozen kilos of White Bird pepper become **available each year**, and the luckiest of all made their way into Citadelle Gin Sergeant Pepper's gleaming blue bottles.

For Alexandre Gabriel, gin is "a vector of emotion. For me, the freshness and exoticism are a way to create a sense of surprise." Sergeant Pepper indeed astonishes with its unexpected pairing of rare peppers that glow even brighter together; the Citadelle team researched the aromatic profiles of dozens of peppers from around the world, and tested just as many recipes, before hitting on the electricity and equilibrium of Cambodian White Bird pepper and wild Sansho berries from Bhutan.

Only 1000 bottles of Citadelle Gin Sergeant Pepper will be released, available for purchase at the Château de Bonbonnet, home of Citadelle Gin in the Southwest of France.







## TASTING NOTES

### *Nose*

Fresh and spicy, it opens with juniper and Sansho pepper with a touch of coriander, lemon, cubeb and cardamom.

It then evolves into a very floral profile with violet, iris root, lily of the valley and rose.

### *Palate*

Fruiter and more peppery than the nose, it opens with White Bird pepper and grapefruit with a nice hint of lemon verbena, lime, angelica and fir needle.

### *Finish*

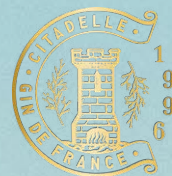
Very long and minty, peppery and floral with a hint of dill.

### *Empty glass*

Juniper, grapefruit, coriander, orange and pepper.







## ABOUT CITADELLE GIN

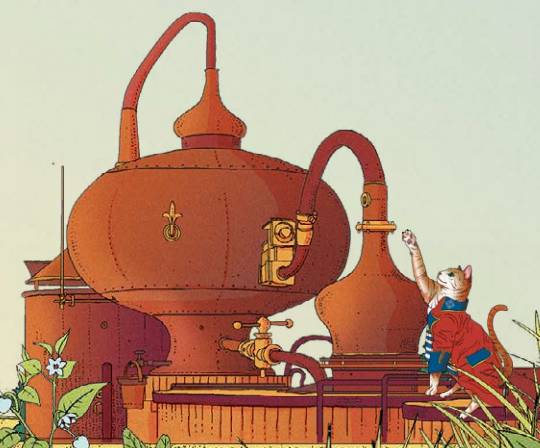
Citadelle Gin is a brand of Maison Ferrand, located in the southwest of France, more precisely at the Château de Bonbonnet where **Citadelle Gin was created in 1996**. Citadelle is the **pioneer of French château-to-bottle gin**. Alexandre Gabriel developed and **patented the first ever progressive infusion process**, which consists of infusing each botanical in succession to **preserve its organoleptic quality and capture its ultimate flavor**.

The result of this painstaking technique is original and elegant, subtle and balanced. The Citadelle range, a darling of bartenders everywhere, includes five expressions: Original, Jardin d'Été, Réserve, Old Tom and the Extrême limited editions. Citadelle Gin is very proud of its creations, voted «**Best French Gin in the World**» and rewarded with numerous medals in all the major international competitions. Citadelle Gin has also been awarded «**Brand Innovator of the Year**» in 2021 by Gin Magazine.

## ABOUT MAISON FERRAND

Maison Ferrand is owned by Alexandre Gabriel, Cellar Master and creator of fine spirits. Based in Cognac in France, it produces Ferrand Cognac according to ancestral techniques stretching back 10 generations; Plantation Rum, celebrating the world's finest rum terroirs; and Citadelle Gin, Gin de Château.

Alexandre Gabriel's **passion for exploring ancient techniques and developing new ones** through **constant experimentation** have made him a true font of knowledge. He is always looking for new experiences and opportunities to share his discoveries. In 2017, the American Distilling Institute presented him with its highest distinction for his remarkable contribution to the world of spirits.









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