



## JUNE ROYAL PEAR & CARDAMOM

### Flavoured Gin by G'Vine

JUNE by G'Vine Royal Pear & Cardamom Gin Liqueur is a fruity, full-bodied creation based on G'Vine Gin - an unconventional gin made out of grapes. The natural sweetness of pear meets the delicate spiciness of cardamom to highlight the freshness of the G'Vine gin. Cardamom, with its distinctive aroma, is the centrepiece of the botanicals in G'Vine Gin.

#### **Tasting notes**

##### **Color**

Luminous gold

##### **Aroma**

Aromatic and fresh, with a pronounced pear character.

##### **Taste**

Remarkably round and fruity, perfectly balanced due to the cardamom.

##### **Finish**

Supple and tasty with a long finish full of pear and spicy flavours.

About G'Vine Gin. G'Vine is an innovative premium gin crafted by Maison Villevert in the heart of Cognac. Made with vine blossoms, French grape brandy, and a blend of ten aromatic botanicals. The varieties include Uni Blanc, Merlot, Falle Blanche, and Cabernet Sauvignon, which bloom in June. These flowers are hand-picked, soaked, and macerated in neutral grape spirit for several days before being double-distilled in alembic stills. The result is a round, well-structured Gin with a delicate balance of botanical aromas and spices.