



LACTALIUM VODKA

Premium French Vodka | Gimet Distillery

Lactalium Vodka is made according to a unique recipe inspired by the Arkhi Mongolian traditions, where fresh mountain milk is fermented and then distilled in copper stills. An ultra smooth vodka that can be enjoyed straight or in cocktails. The organic mountain milk comes from the Cantal region, located in the heart of the Auvergne volcanoes natural park. The production process consists of several steps: after the milk is collected it's clarified for one week, fermented for approximately ten days, triple distilled in Charente copper still and finally blended. Lactalium is non-filtered and free of additives.

Tasting notes

Color

Clear

Aroma

Smoky notes and a subtle lactic aroma.

Taste

The taste is very smooth with a silky texture. Notes of dried sugar followed by a long smoky finish. Food pairing: It goes well with smoked salmon, oysters, sushi and caviar.

Finish

The finish is moderate in length, fresh and slightly sweet. As well as a light tingle on the tongue.

Gimet Distillery Gimet is an independently owned distillery located in the Cazeneuve village in Armagnac that has been producing brandies and aperitifs of exceptional quality since 1929. Founded by Clémence Gimet, and run today by Nicolas Sinoquet from Château Gruaud Larose in Bordeaux who continues the work of excellence done by his predecessors. Gimet distillery employs innovative and traditional methods, using the same old copper stills that are almost a hundred years old and most of the work is still done by hand, in order to ensure excellence and to meet the requirements of the most demanding connoisseurs.