



Chef Sheen's Culinary Savorings

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USA

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*'It's a really fantastic gin, try it -  
you'll be sure to like it.'*

## CITADELLE GIN - MY NEW FAVORITE

I was recently introduced to Citadelle Gin and it has now become my new favorite. I think the flavors are much smoother and aromatic than any other gin I've tasted in the past. It's a really fantastic gin, try it - you'll be sure to like it.

As the story is told, in 1775 Louis XVI authorized two visionary Frenchman to open a distillery at the Citadelle in Dunkirk, which became a royal distillery.

In 1989, gin was becoming an industrial spirit and in some cases was losing its complexity and refinement. It was at this time that Cognac Ferrand decided to make a handcrafted gin, distilled in small copper pot stills following the same techniques used two centuries earlier. After several years of research through old records and files, they developed a modern plan to distill gin at the Pierre Ferrand cognac distillery.

Citadelle is the only gin distilled in Charentais pot stills. The pots become available after the Pierre Ferrand cognac production process.



Citadelle Gin contains 19 botanicals (including jasmine, honeysuckle and cinnamon) that compliment the juniper, yielding an exotic floral flavor.

**Citadelle Gin Reserve** is the aged version, matured for several months in oak casks.

Cocktails to try:

### **Citadelle Gin and Tonic:**

1 oz Citadelle Gin

4 oz tonic

Lime or lemon

Tonka bean

Fill a glass with ice, then place a lime wedge over the ice and pour your gin and tonic into your glass. Add a lime or lemon peel and grate some Tonka bean over the top.

The following recipe is for my friend, John. He loves gin martinis and I know he will love this cocktail recipe.

### **Aramis Martini with Citadelle Reserve Gin**

**(Created by Will Lowe, UK)**

1 1/2 oz Citadelle Reserve Gin

Strega

Pierre Ferrand Reserve cognac

Orange zest

Wash your martini glass with Strega and discard.

Pour Citadelle over ice, stir and strain into your glass.

Add an atomized mist of cognac.

Finish with a thick twist of orange zest.