



AN AMBITIOUS INTERPRETATION OF THE CATEGORY, SAVOR IT

Full nose of Mediterranean herbs with delicate aromas of lemongrass, dog rose and iris. Crisp white wine, pimento and nutmeg palate with a subtle bitter citrus finish. Best on ice with lemon.

Recipe: Churchill was a Drunk
2oz London Dry Gin
1oz Mancino Vermouth Secco



Shake over good ice. Strain into a coupe. Lemon twist, or pickled onion to make it a Gibson!

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