



Change
your
roSé
for the
SeaSon !



FRESHNESS & CONVIVIALITY FROM WINE TO GIN

S de **S**orgin is the latest creation of Sabine and François LURTON, already at the creators of the first ever sauvignon blanc gin **S**ORGIN.

The winemaker's savoir-faire brings a new approach to gin. The freshness of the wine elevated by natural seasonal aromas such as pink grapefruit, cranberry and French fig creates a pleasant balance to taste as a long drink with tonic.

#**S** #**S**ORGIN #**R**OSÉ #**S**UN #**S**UMMER #**S**OUTH
#**F**RESH #**C**ITRUS #**C**RANBERRIES #**F**IGS
#**S**ABINE

HOW TO ENJOY?

S TONIC

IN A LARGE WINE GLASS FILLED WITH ICE
5CL OF S DE SORGIN
12 CL OF PREMIUM TONIC (WITH HINT OF CITRUS)
GARNISH WITH SEASONAL FRUITS :
PINK GRAPEFRUIT OR CRANBERRIES OR STRAWBERRIES

S PALOMA

IN A LARGE WINE GLASS FILLED WITH ICE
5CL OF S DE SORGIN
12 CL OF FRESHLY SQUEEZED GRAPEFRUIT JUICE
GARNISH WITH A GRAPEFRUIT ZEST AND ROSEMARY





S DE SORGIN

70cL

37,7% ABV

French Gin

Winemaker gin

Made from distilled wine

8 seasonal botanicals such as :

- Pink grapefruit
- French cranberry
- French fig



Why chooSing S de Sorgin ?



- A French gin created by a SME and an entrepreneurs couple
- From distilled wine, wine produced by the famous winemaker François Lurton
- A very fresh gin, perfect to add a sunny touch to your apéritifs
- Our botanicals are NATURALS and FRENCH (except grapefruit)
- A rosé gin, much drier than most flavoured gin