

**THE ULTIMATE GUIDE
FOR THE PERFECT MIX**

GIN & TONIC

FRÉDÉRIC DU BOIS & ISABEL BOONS

Lannoo

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This symbol indicates that you can visit the distillery.

GIN: SOME HISTORY

OR HOW THE JUNIPER BERRY CHANGED THE WORLD...

Before gin, there was genever or jenever. In Belgium it is called jenever with a 'j', while in the Netherlands it is often referred to as genever with a 'g'. The history of gin is not an entirely untroubled one: it is a story of courage, calamity and mishap, but also of new innovations, insights and trends, which continue to this day. While Whisky is associated with the Scottish Highlands, rum conjures up images of pirates and the shipping trade and vodka whispers of Siberian winters, the story of gin spreads from the Middle East to Europe and America, it's history completely changed the world.

BELGIUM OR THE NETHERLANDS



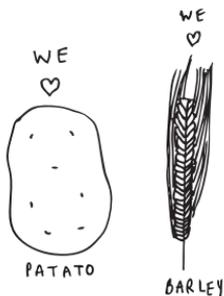
Our favourite, gin is based on a famous drink which has its origins in the Low Countries (now Belgium and the Netherlands). The first mention of the juniper berry can be found in *Der Naturen Bloeme*, (The Flowers of Nature) written by Jacob van Maerlant in 1269. This encyclopaedia applauds the juniper berry for its many medicinal properties. Van Maerlant writes about juni-

per berries cooked in wine and how it is used as a medicine against cramps and stomach pains. A century later, jenever appear again in a booklet, this time as a medicine to cure the plague. The author, Jan van Aalter, was also the first to mention the euphoric effects of jenever. Both Jacob and Jan happened to be Flemish although jenever is well-known in both Great Britain and America, and to this day is called 'Dutch Courage' or 'Holland Gin', referring to its Low Countries heritage. During the siege of Antwerp in 1585, many fled to the Netherlands, taking their beloved jenever with them. The following century saw Belgium burdened by prohibition, while in the Netherlands the Golden Age was dawning, allowing the production methods of gin to develop.



YES WE CAN...

As people became more familiar with distillation methods and discovered that spirits could be made from anything that ferments, a world of possibilities unfolded. During the 14th and 15th centuries a lot of enthusiastic experimentation took place. In Poland and Russia they discovered the delights of a new use for the potato, and in Ireland and Scotland they were busy with barley. In the Low Countries brandy is a term used for a whole range of different spirits. Excise reports from 1492 show that significant amounts of grain-based spirits, particularly rye, were very commonly distilled. In 1582, the first technical description for how to distil spirits from grain appeared: *Guide to Distilling Kornbrandewijn* (corn brandy) by Casper Jansz.





GIN & TONIC

THE IDEAL MATCH

Finding the ideal match rests on one basic principle, and that is the right combination of tastes. That is why we are categorizing the tonics as well as the gins according to their flavours. To create an explosive combination in your glass, we will blend the tastes by mixing the various types of gin with the most appropriate tonic.

And indeed, we are beginning with the tonic. Not that we want to be 'contrary' or attempt to paddle upstream, and we are certainly not suggesting a switch to 'tonic & gin'; not at all, the one and only reason is to make it easier for you. Consider it a warm up, or maybe a safeguard against too many premature hangovers, but above all, there can be no gin & tonic without the tonic. Although it is fair to say that tonic is, and will always be, the secondary ingredient in our favourite cocktail, but just as with gin, there are many differences in the quality and tastes. Failing to give some thought to the tonic is like not bothering about putting the right sort of fuel in the engine of your car.

With the re-birth, and explosion in the popularity of gin, tonic is similarly enjoying a serious resurgence. Tonic will always be a dominant flavour in our gin & tonic, and that is why we begin with this ode to tonic, for once bringing it out of gin's shadow. You will be introduced to an entire new generation of tonics, and believe us when we say, it will be both a fascinating and pleasurable experience, forming the basis of all your future creations. And maybe yes, we actually do enjoy paddling upstream, just a little...

TONIC: CATEGORIZATION



NEUTRAL



AROMATIC



FRUITY / FLORAL

For the perfect gin & tonic it is first important to know which flavours are in your tonic, and when armed with this knowledge you will be able to amaze your friends and foes alike. OK, gin is our protagonist, but a decent knowledge of tonic is also essential for creating your ultimate gin & tonic later. We categorize the new generation of tonics on the basis of their taste: **neutral**, **aromatic** and **fruity/floral**.

As we want to give you as detailed an overview as possible, we will not be concentrating too much on the big brands such as Kinley Tonic, Nordic Mist Tonic Water and Schweppes Indian Tonic. Instead we will focus in depth on the new generation of tonics, which mostly make use of natural ingredients and, as a consequence, really allow the gin to shine through.

So fasten your seatbelts and prepare for takeoff... Here we go!

NEUTRAL TONICS

6 O'CLOCK

INDIAN TONIC WATER



ORIGIN

The story of 6 O'Clock begins with gin, namely the recipe of Edward Kain, innovator, inventor and, above all, adventurer. Edward was a ship engineer in the 19th century, indeed the century in which malaria claimed many victims. Edward and his colleagues drank tonic water during their voyages to protect against malaria, and one fine day, Edward came up with the fantastic idea to add gin to the tonic. Hallelujah! Legend has it that from that day forward, every day at 6pm Edward would partake in a gin & tonic, thus the name 6 O'Clock. It was Edward's great grandson, Michael Kain, who years later brought 6 O'Clock gin and its partner tonic onto the market and developed the idea of creating the perfect match. 6 O'Clock is made in the Bramley and Cage distillery, a small producer in Great Britain. Their strategy is clear: You can't buy the gin without the tonic, or the other way around. Moreover, the gin and the tonic are only offered to bars and restaurants within Great Britain. Bramley and Cage are also developing a sloe gin.

INGREDIENTS

sparkling water

extract of lemon and lime

citric acid

sugar

natural quinine

6 O'Clock tonic contains no artificial sweeteners, or other flavourings.

TASTE AND AROMA

The pure taste is due to the use of natural quinine, with an exceptional twist of citrus. Beautifully balanced with a clear nose of lemon. A full-bodied tonic but surprisingly fresh.



ABBONDIO TONICA VINTAGE EDITION

ORIGIN

In business for over 120 years, Abbondio is one of the oldest drinks producers in Italy. Above all, this brand is seen as the most prestigious in the country. Angelo Abbondio set up his soft drinks factory in Tortona in 1889 and paid special attention to quality and traditional recipes. The pin-up pictures used on the bottles are quite striking. The Abbondio tonic was created at the beginning of the 20th century and was originally called 'bitter gazzosa'.

INGREDIENTS

carbonated water

cane sugar

quinine

natural flavourings

TASTE AND AROMA

The traditional formula seamlessly integrates the sour taste of the lemons with the cane sugar. Lightly carbonated and completely free of genetically modified products.



BRITVIC INDIAN TONIC WATER

ORIGIN

In the middle of the 19th century, a British chemist began to experiment with the making of soft drinks at home. A little while later, James MacPherson & Co bought the recipes and introduced the drinks into the United Kingdom, under the name of British Vitamin Products. In 1971, the name changed from British Vitamin Products to Britvic and so the Britvic brand was born.

INGREDIENTS

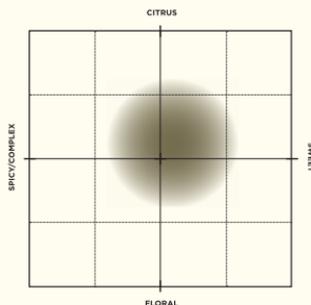
carbonated water.....
sugar.....
citric acid.....
flavourings: including quinine.....
preservatives: potassium sorbate.....
saccharin.....

TASTE AND AROMA

On the nose, a real tonic: very lively citrus scent. In the mouth, sparkling with a dry and bitter finish. Big bubbles.



THE FLAVOUR CROSS AND SOME GIN AMBASSADORS



IN THE MIDDLE: CLASSIC LONDON DRY STYLE COMBINE WITH NEUTRAL TONIC

As mentioned earlier, London Dry is a classic style of creating gin and is a label of quality, which furthermore has nothing to do with the place it is made or the taste of the gin.

It is true that London Dry was (before the ‘gin explosion’ of the last few years) considered to be the typical gin taste: sharp bitter (sweet), a hint of citrus and a dry finish. Nowadays, gins which carry the label London Dry have very little in common with the Dry gins of the past.

One thing is certain though, to be allowed to carry the label London Dry, the gin must conform to certain EU regulations and conditions (see page 108). There are also many new gins which comply with these regulations, and so likewise belong in this category. These comply with the rules of what a London Dry should be, but introduce new botanicals and distillation techniques, moving further and further away from the centre of the flavour cross. To sum up: a gin that finds itself close to the centre has the classical London Dry taste. The further away it deviates from the centre of the cross, the more different the taste notes are, or to say it in another way, the more the citrus-sweet-floral-spicy/complex taste manifest themselves in the gin.





BEEFEATER GIN



ORIGIN

Beefeater is owned by Pernod Ricard and bottled and distributed by James Burrough Ltd. Beefeater was owned by the Burrough family up until 1987. Named after the ‘Yeomen Warders’ better known as ‘Beefeaters’: the ceremonial guards at the Tower of London. A unique feature of Beefeater Gin’s production is that the peel from lemons and oranges, the entire juniper berries and other plant botanicals are allowed to

steep for 24 hours before they are distilled. This process ensures that the aromas are completely extracted. The distillation itself takes about eight hours and the whole process is closely watched over by master distiller Desmond Payne.

TASTE AND AROMA

One of the classics, and the most recognisable, typical London Dry on the market. On the nose, juniper, black pepper and orange. Beefeater Gin has a sharp and dry taste. On the palate, an explosion of citrus and juniper berry in the finish.



www.beefeatergin.com

INGREDIENTS

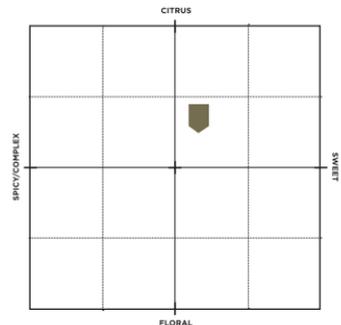
juniper berry
 angelica
 angelica seed
 coriander seed
 liquorice root
 almonds
 orris root
 Seville oranges
 lemon peel

COMBINE WITH

neutral tonic

OTHER GIN CREATIONS

- Beefeater 24 / 45% / floral
- Beefeater Blood Orange Gin / 37.5% / citrus
- Beefeater Burrough’s Reserve Gin / 43% / matured
- Beefeater Pink Gin / 37.5% / floral



40

%

GREENALL'S LONDON DRY GIN

ORIGIN

Greenall's London Dry Gin was first developed in 1761. Since then, little has changed from the original family recipe. The gin has been distilled in Warrington for the past 250 years. This distillery was set up by Thomas Dakin

who, in 1860, sold it to the Greenall family. The craft and expertise of the Greenall family has been passed from generation to generation and today sees the seventh master distiller, Joanne Moore, carefully watching over the quality of Greenall's Gin.

TASTE AND AROMA

A fresh and inspirational gin with hints of juniper berry and citrus fruit in the mouth. A traditional London Dry, well-balanced with a nicely rounded flavour that is not too complex.



INGREDIENTS

No information available

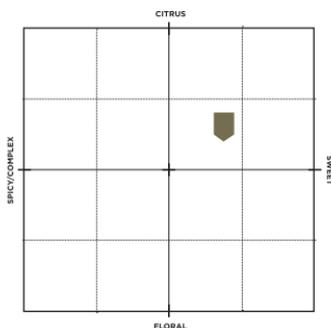
COMBINE WITH

neutral tonic

OTHER

GIN CREATIONS

- Greenall's Blackberry Gin / 37.5% / fruity
- Greenall's Blood Orange & Fig Gin / 37.5% / exotic
- Greenall's Blueberry Gin / 37.5% / fruity
- Greenall's Sloe Gin / 26% / berries
- Greenall's Wild Berry Pink Gin / 37.5% / fruity





GREENALL'S

The Original

1761



GREENALL'S

The Original

**LONDON
DRY GIN**

HANDCRAFTED
BY ENGLAND'S
OLDEST
GIN DISTILLERS
SINCE
1761

DISTILLED
& BOTTLED

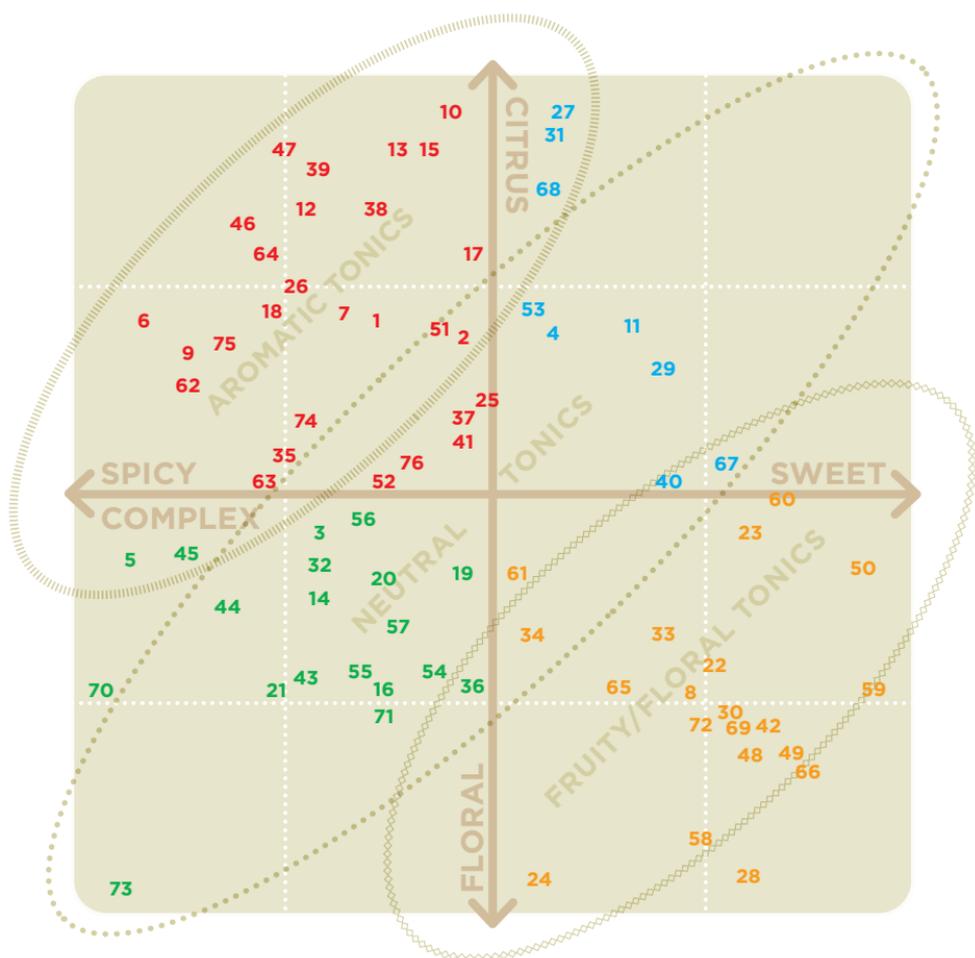


IN GREAT
BRITAIN

37.5% ALC/VOL

700mL

G&T FLAVOUR CROSS



- 1** — 7 Dials Gin 290
2 — Aviation American Gin 128
3 — Bathtub Gin 292
4 — Beefeater Gin 116
5 — Black Gin 296
6 — Black Gin Distiller's Cut 260, 296
7 — Blackwoods Vintage
 Dry Gin 130
8 — Bloom Premium London
 Dry Gin 168
9 — Blue Gin 194
10 — Bluecoat Gin 132
11 — Bombay Sapphire 298
12 — Broken Heart Gin 134
13 — Brooklyn Gin 136
14 — Bulldog Gin 196
15 — Burleigh's London Dry Gin 140
16 — Citadelle Gin 170
17 — Cotswolds Dry Gin 140
18 — Cruxland Gin 198
19 — Death's Door Gin 300
20 — Dodd's Gin 200
21 — Ferdinand's Saar Dry Gin 202
22 — Ferdinand's Saar Quince Gin 202
23 — Fifty Pounds Gin 160
24 — Geranium Gin 172
25 — Gilt Single Malt Scottish Gin 302
26 — Gin Sul 144
27 — Ginsel 142
28 — Gold 999,9 Distilled Gin 174
29 — Greenall's London Dry Gin 118
30 — G'Vine Floraison 176
31 — Haswell Gin 146
32 — Hendrick's Gin 304
33 — Hernö Navy Strength 178, 254
34 — Hernö Swedish
 Excellence Gin 178
35 — Inverroche Classic Gin 204
36 — Ish Gin 308
37 — Junipero Gin 310
38 — Le Tribute 148
39 — London N°3 150
40 — Martin Miller's Dry Gin 120
41 — Martin Miller's Westbourne
 Strength Dry Gin 120
42 — Mayfair London Dry Gin 180
43 — Mombasa Club Gin 206
44 — Monkey 47 208
45 — Monkey 47 Distiller's
 Cut 208, 262
46 — N°209 152
47 — N Gin VLC 154
48 — Nolet's Dry Gin 182
49 — Nolet's Reserve 314
50 — Old English Gin 162
51 — One Key Gin 316
52 — Opihr Oriental Spiced
 London Dry Gin 210
53 — Oxley Cold Distilled
 London Dry Gin 122
54 — Plymouth Gin 110
55 — Plymouth Navy
 Strength Gin 110, 256
56 — Sacred Gin 318
57 — Siegfried Rheinland Dry Gin 212
58 — Sikkim Gin Bilberry 164
59 — Sikkim Gin Fraise 164
60 — Sikkim Gin Privée 164
61 — Sipsmith Gin 124
62 — Spring Gin
 Gentleman's Cut 264
63 — St. George Botanivore Gin 214
64 — St. George Dry Rye Gin 214
65 — St. George Terroir Gin 214
66 — Tann's Gin 184
67 — Tanqueray Malacca 320
68 — Tanqueray Rangpur Gin 156
69 — Tarquin's Handcrafted
 Cornish Dry Gin 186
70 — The Botanist Islay Dry Gin 216
71 — The Duke Munich Dry Gin 188
72 — The London N°1 Gin 190
73 — Ungava Canadian Premium 218
74 — VL92 Gin 322
75 — Whitley Neill
 Handcrafted Gin 220
76 — Zuidam Dutch Courage 324

GIN-TONIC: HENDRICK'S GIN + FENTIMANS TONIC WATER

RECIPE: TUNA TARTARE, GRANITA OF APPLE AND ROSE WATER, WITH CUCUMBER

The cucumber taste that is so redolent in Hendrick's Gin is mirrored in this dish. The freshness of the granita offers a delightful contrast, and simultaneously forms the perfect link to the gin & tonic.

PREPARATION

Combine all the ingredients for the sauce, mix and pass through a sieve. Finely chop the tuna and mix with 2 to 3 tablespoons of the sauce. Season to taste with pepper and salt. Next, add the chopped shallot, chives and sesame seeds. Combine thoroughly.

Mix all the ingredients for the granita together in a shallow freezer-proof container. Place in the freezer but check after an hour or so and loosen with a fork as the ice crystals form.

Soak the dried seaweed in lukewarm water. Allow to drain thoroughly and combine with a little of the sauce. Garnish the tuna with the seaweed, cucumber and apple slices. Finish with the Hendrick's granita.

INGREDIENTS

200 g tuna
(from the Mediterranean)
salt and pepper
1 large French shallot,
chopped
2 tsp. chopped fresh chives...
20 g dried seaweed
½ cucumber, finely diced
1 Granny Smith apple,
in slices.....
1 tbsp. sesame seeds.....

Sauce

30 g grated fresh ginger.....
60 ml sushi-vinegar
100 ml Arbequina olive oil.....
30 ml soy sauce.....
a little sesame oil.....

Granita

200 ml apple juice
40 ml Hendrick's Gin.....
100 ml white wine
1 tsp. rose water
3 tbsp. cane sugar syrup



18 MUST-VISIT BARS

STOLLEN 1930

AUSTRIA - KUFSTEIN

WWW.AURACHER-LOECHL.AT/DE/BAR-KUFSTEIN



Kufstein (Tirol) might be one of the smallest cities in Austria, but it has one of the biggest gin collections, namely in Stollen 1930. The bar, with its collection of 528 different types of gins has even made it into the *Guinness Book of Records*. The manager of the well-known Auracher Löchel restaurant and hotel remodelled the dark tunnels under the hotel into a hip bar for night owls and gin lovers. When entering Stollen 1930, you actually feel like you're in a 1920/1930 scene, accompanied by music that instantly makes you want a classic cocktail or gin-tonic. Also after skiing, this bar is the place to be.

JONES & CO

BELGIUM - ANTWERP

WWW.FACEBOOK.COM/JONESANDCO.BAR



Is the gin & tonic craze over? Not at all! Business manager and gin devotee Alexander Jones only serves self-infused gins and befitting tonics, always accompanied with a detailed explanation. In addition to gin, there is also a nice selection of rums, whiskeys, beers and wines. The cocktails are prepared with the utmost detail and finished with befitting garnishing: fresh mint, ginger cookies, basil, berries or flowers. At Jones & Co you are always served a drinkable work of art! All sorts of vintage elements and the indispensable Chesterfield create a very homely and informal atmosphere. A mezzanine makes the place even cosier. The interior design radiates comfort and cosiness: this is not a place you are quick to leave. What else? Just as important are the snacks: no classic tapas here, but refined appetizers. Although you don't go to Jones & Co for a complete dinner, the emphasis is on a natural, pure and high-quality produce cuisine. Make sure to try the bellota reserve (Spanish ham) or ripened cheeses.



RTREKKER

ENJOY WITH
YOUR VIBE

ENJOY WITH
YOUR VIBE

BUTCHER'S GIN
ANTHONY & DAVID
SECRET 01

ANNIE

CLOVER GIN

Sweet Spot

WILD GIN

THREE

GINCYCLOPEDIA

This list provides a summary of gins currently available worldwide. However, as new gins are popping up almost every week it is by no means exhaustive, rather more of a snapshot of how it is at the moment. It will hopefully prove to be a useful tool for your initial investigations.

Note: producers are often (deliberately) vague about production information and so this list also has its limitations. Only gins of 40% ABV make it onto the list, as this is our own idiosyncratic bench mark of quality and passion.

NAME	Derivatives	Place of origin	Alc%	Year	Brand owner/ distillery	Number of botanicals	(Known) botanicals
1 & 9 GIN		France	40		Distillerie Des Terres Rouges	10	juniper berry, coriander, orris root, orange, cinnamon
1836 RADERMACHER GIN		België	43		Radermacher	11	jeneverbes, bergamot, citroenschil, koriander, engelwortel, sinaasappelschil, kardemom, lavendel, vlierbes, kaneel en den
25 ELCKERLIJCK SILVER EDITION GIN		Belgium	40		Heysquared VOF	5	juniper berry, sloe, porcini, heather, ground elder
5TH DISTILLED GIN	Fire - Red Fruits	Spain	42		Destilleries del Maresme	4	blueberries, raspberries, strawberries, blackberries
	Wind - Floral		42		Destilleries del Maresme	4	flowers, spices and botanical elements
	Earth - Citrus		42		Destilleries del Maresme	4	grapefruit, orange, mandarin, lemon
6 MOMENTS PREMIUM GIN		Belgium	40		De Moor Distillery	16	juniper berry, angelica root, coriander, cinnamon, cardamom , pepper, lime, sweet orange, bitter orange, orris, liquorice, nutmeg, clove, ginger, lemon balm, rose
		6 Moments Gin Sense Unlimited	40			17	juniper berry, angelica root, coriander, cinnamon, cardamom, black pepper, lemon, orange, orris root, liquorice, nutmeg, clove, ginger, balm, roses and lemon grass
7D ESSENTIAL LONDON DRY GIN 0.7L		Spain	41		Comercial S.A. Tello	12	juniper berry, bitter orange, thyme, peppermint, cinnamon, lemon, chamomile, spearmint, sweet orange, lavender, mandarin orange, coriander
7 DIALS GIN		UK	46			7	juniper berry, coriander, angelica root, marsh-mellow root clementine, cardamom and almond
12 BRIDGES GIN		USA	45		Integrity Spirits/ Distillery Row	12	

NAME	Derivatives	Place of origin	Alc%	Year	Brand owner/ distillery	Number of botanicals	(Known) botanicals
12/11 GIN		Spain	42.5	2011	Benevento Global/ Destilerias Liber	11	juniper berry, mandarin, rose, sage, lemon, angelica root, cardamom, coriander, thyme, rosemary
		12/11 Aurum Gin					Extra: gold flakes
ADLER BERLIN DRY GIN 0,7L		Germany	42		Preußische Spirituosen Manufaktur	unknown	juniper berry, lavender, coriander, ginger and lemon peel
		Adler's Reserve / KPM Edition	47				
ADNAMS DISTILLED GIN		UK	40	2010	Adnams Brewery	6	juniper berry, orris root, coriander seed, cardamom pod, sweet orange peel and hibiscus flower - See more at: http://adnams.co.uk/spirits/our-spirits/distilled-gin/#sthash.ARYNw1Pb.dpuf
		Adnams First Rate Gin 0.7L	48				
		Adnams Sloe Gin	26				
ALAMBICS GIN (13YO)		Scotland	65.6		Alambics Classique	unknown	
ALVERNA HOLY GIN		Italy	47		Sanuario della verna monastery	4	juniper berry, citrus, savory, orange peel
AMATO WIESBADEN GIN		Germany	43,7	2014	Manoamano Bar	unknown	juniper berry, coriander, citrus
AMSTERDAM DRY GIN GOLD		The Netherlands	43		The Goeldeen Arch D+G378distillery	unknown	
ARCTIC VELVET PREMIUM GIN		Greenland/ Switzerland	40		ThoCon AG	25	juniper berry, coriander, caraway seed, nutmeg
ATOMIC GIN		Belgium	40		Atomic Distillers / RC2	23	juniper berry, Dolomite herbs, Sicilian lemon, tangerine
AVIATION GIN		USA	42		The House Of Spirits distillery	unknown	lavender, indian sarsaparilla
A.V. VAN WEES THREE CORNER GIN		The Netherlands	42		Van Wees	2	juniper berry and lemon
BAHIA GIN		Spain	40	2011	Kiskaarly S.L.	12	lemom, sweet & bitter orange
BANKES GIN		UK	40		Langley Distillery	10	orris, cinnamon, coriander, juniper berry, nutmeg, lemon peel , engelen-wortel, liquorice, cassia, orangeschil
BARBERS GIN		UK	40		Timbermill Distillery	4	juniper berry, coriander, thyme, angelica wortel
BARR HILL GIN		USA	45		Caledonia Spirits	unknown	juniper berry, honey
		Barr Hill Honey gin					
BAVARKA BAVARIAN GIN		Germany	46		Lantenhammer Distillery	unknown	
BAYSWATER GIN		Spain	43		Casalbor	unknown	juniper berry, coriander seed, angelica root, orris powder, lemon peel, orange peel, liquorice, cassia and nutmeg
BCN GIN		Spain	40		Aquavida Llops	7	grapes, rosemary, citrus, fennel, figs, juniper berry, pine shoots

COLOPHON

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