



## Top 5: Gins – by Colonel Fawcett's Clare Nash

Mash-up fortnight is well and truly upon us. But banish the Beefeater with this handy expert guide to the most intriguing botanicals behind the bar

Clare Nash Friday 13 December 2013 Drink



Party-starter: a perfect martini

### **Gin Mare**

Gin Mare is produced in a small fishing village in Spain using a few quite different botanicals – rosemary, thyme, olive and basil – as well as traditional ingredients like juniper, orange peel, lemon peel & cardamom seeds. You can really taste those savoury, herbal flavours.

Here at the Colonel we like to serve 50ml Gin Mare over ice in a balloon glass, topped with 1724 Tonic, garnished with a slice of orange and a sprig of rosemary. But then again, it's pretty damn fine to drink neat.

### **Brockman's**

A unique gin, definitely a favourite amongst the staff here. The botanicals that make it so different are blackberries and blueberries. An intensely smooth and easy drinking gin which makes a fantastic Gin Martini: 50ml Brockmans Gin, 10ml Noilly Pratt Dry Vermouth, shaken over ice, strained into a martini glass, garnish with a single blackberry.

### **Citadelle**

Citadelle Gin is made from a 1771 recipe from France's oldest registered gin distillery. It has 19 botanicals, more than any other. This makes it a very flavoursome and complex drink. Smooth and almost sweet, it's the perfect classic gin and tonic: we like to top with Fevertree Tonic and a twist of lime.

### **Bloom**



Bloom is very light, delicate and floral. Slightly sweet, with honeysuckle, chamomile and pomelo. We like to top with Fentiman's Tonic Water and throw a few strawberries in the mix. But for the winter we add two slices of pink grapefruit.

### **Aviation**

A small batch gin from Portland in Oregon. It is rich, floral and savoury. Almost smoky. Contains unconventional botanicals such as lavender and Indian Sarsaparilla. Perfect for making the Aviation cocktail: 50mls Aviation Gin, squeeze in half a lemon, 10mls Maraschino Liqueur and 10mls Crème de Violette, shake over ice, serve in a coupe glass with a twist of lemon.