



DJIN[®]
SPIRITS

1st French Non-Alcoholic Spirit

Release your spirit !



Spirit-of-plants elaborated thanks to a new patented process of extraction of the flavours based on natural active principles and more than twenty botanicals, the Djinn offers a serious, healthy and qualitative alternative to all those who cannot or do not want to consume alcohol without giving up the pleasure of the tasting.

DJIN : **Nature Passion N°1**

CAPACITY : 50 cl – 10cl

ALC. CONTENT: 0.0%.

Information:

RAW MATERIALS: Distillates and botanical extracts, acetic/citric acids, water

TYPE: Non-alcoholic drink to be consumed pure on ice or in cocktails. *It is used as a spirit in the dosage and replaces a white alcohol in the preparation of cocktails.*

Best before date: 2 years. Store at room temperature. Can be kept for at least 6 months after opening without loss of flavour.

BOTTLE : Antique glass

BOTTLE CAP : Cork

LABEL : Recycled paper

Tasting:

VISUAL ASPECT : Transparent dress

NOSE : Rich and floral with notes of tea leaves and rosemary

PALATE : A frank attack with a minty first taste carried by spicy and peppery notes that continues on the acidity and fruitiness of the lychee.

BODY : Delicate but structured


ALCOHOL FREE


SUGAR FREE


GLUTEN FREE


VEGAN


CALORIE FREE



Juniper



Chilli



Sariette



Cardamom



Cinnamon

Our philosophy



DJIN SPIRITS has been developed in the **continuity of the work** and with the same philosophy that Romuald Vincent has been following for 5 years now within his company MAISON DÂME specialized in the production of **premium artisanal spirits**: namely a **local and eco-responsible approach**, which combines tradition and innovation by relying on the power of medicinal plants and a **thousand-year-old know-how** specific to the village of Saint-Brice in Charente. Its objective: to make the most harmonious marriages by sublimating the aromas and the active principles of the plants **to give you all the benefits of Nature**.

From this point of view, the **organic positioning, traceability** and **short circuits** seem to us the most coherent approach to adopt. In addition, the organic sector represents a development axis all the more important for the non-alcoholic sector, which is still young and truly under-represented from this point of view. Insofar as this type of production is part of an approach that can be described as "well-being", working in organic is therefore logical, it is clearly what consumers and new generations are looking for, and for us it is above all a **guarantee of recognition and additional quality** for our work.



A family company



Romuald Vincent (Creation and production):

"I turned to the world of spirits almost 5 years ago to revive an old family production imagined by my grandfather. This first experience allowed me to familiarize myself with the extraction and distillation technics at the heart of the liquorist's profession, in a constant search for improvement and innovation; which led to the award of 10 international medals for the quality of my cuvées. My current ambition is to contribute to the enhancement of the non-alcoholic industry while preserving a form of excellence and french avant-gardism. "

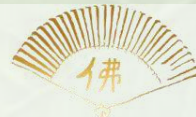


Claudine Vincent (Supervision and logistics):

"My motivation: to take part in a meaningful, innovative family project with values that correspond to me. To use all my knowledge and skills to contribute to the development of this project while respecting the environment. "



They trust us:



RÉMY MARTIN buddha-bar



Innovative know-how

Convincing and unanimously acclaimed results

DJIN highlights:

- A unique, intense, unparalleled taste
- Ingredients of natural origin
- An artisanal production
- International recognition
- The structure and flavor of an alcohol
(9 out of 10 people think the product contains alcohol in blind tastings)
- Long shelf life (6 months open at room temperature without loss of flavour). Shelf life > 2 years
- Proven capacity for dilution and transformation (cocktails, gastronomy)



*"Notes of black cardamom seed, coriander berries and saffron explore the palate. **Pleasant sensation and not at all heady as some spirits can be!** The cinnamon comes back in the background and brings a "sweetness" to the drink which is very appreciable. **Very nice length** to note on the spices. **The finish is a highlight**, we have a **balanced and refined product**. Sweet, spicy and fresh. To consume without moderation. **0% alcohol 100% pleasure. 10/10** »*

Claire Tiffereau, sommelier and mixologist

Assistant Manager Latitude 20 - Cité du vin of Bordeaux



bpifrance





A naturally tasting tool with unlimited creative possibilities...

