



GinBey
THE MEDITERRANEAN SPIRIT

OPEN THE DOOR



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OPEN THE DOOR TO A NEW GIN EXPERIENCE!

With a passion for spirits and decades of expertise, Domaine des Tourelles is proud to announce the launch of its latest product: **GinBey**.

A true mediterranean spirit that is proudly made in Lebanon, **GinBey** is distilled from 14 Lebanese botanicals selected from various terroirs across the country.

These botanicals are then blended with natural spring water from Lebanon's mountains and allowed to rest in clay jars to create a distinctive, pure, and well-rounded spirit.

Pour a glass, add your favorite mixers and experience GinBey for yourself.





GinBey

HAND SELECTED BOTANICALS
TRADITIONAL COPPER STILL
CLAY JAR RESTED

PRODUCT OF LEBANON

STORY

Distilled at Domaine des Tourelles winery in the heart of the Bekaa Valley, GinBey is the fruit of long years of hard work and research by winemaker Faouzi Issa.

This gin is a mix of 14 botanicals, from the traditional base of juniper and coriander seeds to other ingredients like citrus, florals and spices all sourced from Lebanon.

Part of the botanicals are steeped 24 hours before distillation in 400-liter copper stills then the final spirit is rested in traditional clay jars giving it remarkable finesse and roundness.





MAIN BOTANICALS

- . Juniper
- . Coriander
- . Angelica Root
- . Citrus Peel
- . Mandarin Peel
- . Liquorice
- . Cassia
- . Pomegranate Seeds
- . Tilia Petals
- . Rose Petals





GINBEY'S CHARACTERISTICS

A premium quality gin made using our historic distilling expertise.

- . Distilled in a traditional copper still.
- . Matured in clay jars for 6 to 12 months.
- . Unique blend of 14 hand selected botanicals and fresh water from the neighboring mountain spring.
- .Made using premium alcohol.





BOTTLE SIZE	700 ml
ABV	40% Vol
RESTED IN JARS	6 to 12 months
BASE SPIRIT	High quality wheat alcohol
WATER	Highly treated fresh water from the Property's neighboring mountain's natural spring sources



