



KI NO BI EDITION G

KYOTO, JAPAN

Ki No Bi's Edition G is the result of a groundbreaking collaboration with Henri Giraud, a partnership that came about after 12th generation owner Claude Giraud visited the Kyoto Distillery. In a first, the Ki No Bi's Kyoto Dry Gin has been aged in oak barriques sourced from the Champagne region's Argonne Forest which were previously used to mature Henri Giraud's finest Champagnes. The gin is aged for roughly 6 months in these barriques until the fruit and vanilla of the oak balance in perfect harmony with botanical blend of the original Ki No Bi.

Botanicals: Juniper, Orris Root, Akamatsu (Red Pine), Yuzu, Lemon, Gyokuro, Ginger, Red Shiso, Bamboo Leaves, Sansho Pepper, Kineme (Szechuan Leaf)



ALCOHOL

48% ABV

BASE

RICE SPIRIT

STILLS

COPPER STRAIGHT HEAD

CASK TYPES

Henri Giraud Champagne

SIZE

700 ML

STYLE

CASK AGED GIN

AGING

NAS

BOTTLE RELEASE

600 bottles

THE KYOTO DISTILLERY

The Kyoto Distillery is Japan's first dedicated artisanal gin distillery and currently the only distillery in Kyoto. Located in the southern part of the city, the distillery sources their water from the famed Fushimi region which is tremendously respected for their delicate and delicious brewing water. The aim is simple: to produce the best dry gin, utilizing fresh, local botanicals wherever possible. Every element of the final product should be completely authentic, from the local sourcing of the ingredients through to the design, and craftsmanship of the packaging.



KYOTO