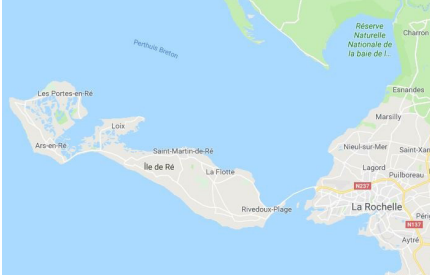


RÉTHA

= spiritueux =



= OCEANIC GIN =



The Distillery:

Rétha Spiritueux is a unique micro-distillery located on the Île de Ré, off the coast of the Cognac region. The name Retha is derived from word for “inhabitant” in the patois of the island. The island is nicknamed “Ré la blanche,” or White Re, in reference to the white color of its houses painted with lime and the clarity of the sunlight.

Rétha Spiritueux pays homage to its terroir, its oceanic environment, and the artisanal knowledge of Charentais distillation. Their approach is based on the desire to use the local, natural resources to create authentic spirits, specifically algae and Alcmaria potatoes.

The Process:

The recipe of Rétha Oceanic Gin uses the fucus variety algae freshly harvested by hand on the Rétais coastline.

Rétha Oceanic Gin is a “distilled gin” resulting from a maceration and then a distillation. Filtration is done at room temperature to preserve the aromas and smooth texture that refer to the ocean sweetness.

A water bath is used to allow a slower distillation and better quality. Depending on the needs and specifications of the products to be distilled. This makes it possible to pass from a double-pass distillation or a column distillation .

The Algae:

The fucus algae are greenish brown in color and have clear gaseous vesicles that allow them to float while attaching themselves to the rock with a disc - shaped crampon.

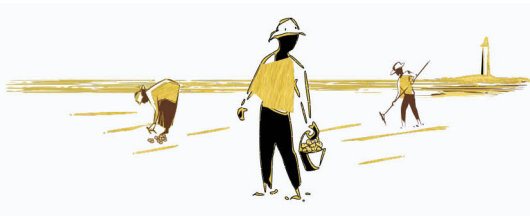
Highly loaded with iodine, they are recognized for their therapeutic virtues. In some Asian countries, they are part of the food consumed regularly.

Tasting Notes

An adaptable gin, it works well consumed neat, on the rocks, as an aperitif or digestive, and brings an oceanic touch to the classic Gin and Tonic. Juniper berry, the foundation of all gins, brings freshness and the invigorating side of the Atlantic. The latter is reinforced by a note of ginger that supports this feeling.

The palate opens and finishes on the iodine, salty and maritime touch of the Fucus algae, complemented by an astonishing citrus note that is enhanced by a hint of lemon. Finally pepper brings strength and ocean power.





≡ LA BLANCHE ≡

WHEAT AND POTATO VODKA



Rétha La Blanche is a French artisanal vodka of character. The recipe uses the emblematic new potato variety Alcmaria, grown locally by the market gardeners Unire cooperative, located on the Île de Ré.

During the war the “Rétais” illegally produced potato spirits that they traded for cigarettes with the Americans.

The Process:

Rétha La Blanche’s manufacturing process begins with a maceration and then a double distillation of wheat alcohol and Alcmaria potato. This double-pass technique, borrowed from Cognac, preserves the richness of the terroir and the flavors that emerge from it.

Finally, over two months, one of slow reduction and the other to allow the spirit to meld, are necessary in order to propose a balanced and refined spirit.

Annual production is dependent on the potato crop. Each year, in the spring a defined quantity of bottles is produced. These are numbered per year, “One” is the first vintage of 2016.

The Alcmaria Potatoes:

On Île de Ré, the mild climate and sandy soils are conducive to the cultivation of early potatoes.

The Alcmaria variety, harvested before maturity between May and June, is particularly appreciated and sought after for its sweet flavors, characterized by subtle hints of hazelnuts and chestnuts. Small in size, its skin is fine and its flesh tender.

This real “culinary treasure” is a vector of quality, know-how, but also rarity. The Alcmaria potato gives birth to an exceptional spirit characterized by an incredibly rich aroma, sweet notes, and a surprising roundness in the mouth.

Tasting Notes:

Rétha La Blanche is a traditional vodka that asserts its character with sweet notes, hazelnuts, and almonds with a creamy, rich texture.

It is best consumed cool (not frozen) as an aperitif or digestive, and proves to be a surprising source of inspiration for your cocktails.

