

THE ULTIMATE GIN EXPERIENCE

The Distillery offers a range of unique tours for food and drink enthusiasts, tailored to suit all tastes, throughout the year.

The Plymouth Gin Distillery Tour

provides a fascinating 40-minute overview of the history of the Distillery as well as an introduction to how Plymouth Gin is made. At the end of every tour, visitors can buy souvenirs and choose between a free miniature of Plymouth Gin or enjoy a Plymouth Gin and Tonic in the Distillery's bar.

COST: £7

TIMES: Half past every hour – from 10.30am to 4.30pm Monday to Saturday and from 11.30am to 3.30pm on Sundays.

BOOKING: Advisable but not essential, please ring on the day. Group tours can be arranged at other times. Online booking available: www.plymouthgin.com



The Gin Connoisseur's Tour

lasts around an hour and a half and includes the Plymouth Gin Distillery Tour (see above) as well as the unique opportunity to compare different tastes and styles of gin as part of a tutored tasting.

COST: £20

BOOKING: Booking in advance is essential (01752 665 292).



The Master Distiller's Tour

includes a tour of the Distillery, an in-depth tasting of different gin styles and a distilling master class. This is a unique opportunity for visitors to discover how to create a gin that is as soft, sweet and balanced as Plymouth Gin. Everyone is given a small bottle of handmade gin to take away with them as a unique memento of their experience.

COST: £40

BOOKING: Booking in advance is essential (01752 665 292).



Opening times

Monday to Friday: 10am to 5pm
Saturday: 10am to 5pm
Sunday: 11am to 5pm

Black Friars Distillery
60 Southside Street,
The Barbican,
Plymouth PL1 2LQ



Tel: 01752 665 292 www.plymouthgin.com



Enjoy Plymouth Gin Responsibly

drinkaware.co.uk for the facts
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PLYMOUTH GIN DISTILLERY

THE ULTIMATE GIN EXPERIENCE



TOUR THE DISTILLERY AND SEE HOW OUR UNIQUE SMOOTH GIN IS MADE, VISIT OUR COCKTAIL BAR AND EAT IN THE AWARD WINNING RESTAURANT.



Plymouth

DISCOVER OUR HAND-CRAFTED SMOOTH GIN

The home of Plymouth Gin offers the only opportunity for gin fans to visit an English distillery at any time of the year.



Plymouth Gin is made by one man in one Victorian copper still. Each batch is handcrafted and every stage of production is overseen by Master Distiller Sean Harrison.

Sean uses botanicals such as juniper berries, lemon peel, orange peel, orris root, angelica root, cardamom and coriander seeds, to create the consistently rich, smooth taste for which Plymouth Gin is renowned.

The unusually pure, soft water from Dartmoor National Park adds to the award-winning Gin's sweet, soft taste and has led to it being specified in the first ever documented recipe for the Dry Martini in 1896. Plymouth Gin is still acknowledged as the perfect Martini gin by bartenders worldwide.



“PLYMOUTH GIN IS THE BEST.

HERBAL, MELLOW, AROMATIC:
IF YOU KEEP GIN IN THE HOUSE,
THIS IS THE ONE TO HAVE.”

NIGELLA LAWSON



IN PRODUCTION SINCE 1793

The Plymouth Gin Distillery is the oldest working gin distillery in England. It has been making Plymouth Gin according to the original recipe since 1793.



The medieval building dates back to 1431 and the Distillery's historic bar, 'The Refectory', is believed to be the room where the Pilgrim Fathers spent their last night before setting sail for the New World.

Thanks to being the British Royal Navy's favoured gin for more than 200 years, Plymouth Gin was distributed across the globe and, for a while, it became the best selling gin in the world.

“PLYMOUTH GIN ARGUABLY RANKS AMONG THE ELITE SPIRITS IN THE WORLD.”

ROBERT PLOTKIN,
JUDGE AT SAN FRANCISCO WORLD SPIRITS



A UNIQUE FOOD AND DRINK DESTINATION

Plymouth Gin is one of only 18 British foods and drinks which has geographical protection — meaning that it has to be made within Plymouth's ancient city walls.

The Plymouth Gin Distillery is one of the South West's best-kept secrets – offering a unique range of food and drink experiences under one roof.

The Distillery hosts Britain's only nationally accredited bartending course and visitors can enjoy some of the country's finest cocktails in its historic bar, 'The Refectory'. The Distillery is also home to one of Plymouth's top restaurants – the Tanner Brothers' Barbican Kitchen Brasserie which offers award-winning contemporary food together with a lively and informal atmosphere.

