

Chopin

VODKA



CHOPIN POLISH WHEAT VODKA

70CL | 40%

SEASONALLY PRODUCED WHEAT VODKA FROM POLAND

Chopin Wheat Vodka is produced between January and May using locally grown wheat, distilled at the Dorda family's distillery in Eastern Poland. The wheat is sourced from within 18 miles of the distillery and is one of only three simple ingredients used to create this vodka, alongside water and yeast.

TERROIR DRIVEN FROM FIELD-TO-BOTTLE

Championing a hands-on approach and using locally sourced raw ingredients drives terroir, texture, and taste into Chopin's vodkas. Every drop is distilled four times on the distillery's 19th-century copper column still for optimum smoothness, before being rested for two weeks to further mellow and develop its flavour profile.

LIGHT BODIED AND DELICATELY FLORAL

Chopin Wheat Vodka is the lightest and sweetest vodka in the range, with notes of floral chamomile and honeysuckle alongside sweet butterscotch and honey. On the palate there is a silky sweetness with a subtle hint of citrus.

WORLD'S FIRST SUPER PREMIUM VODKA

The brainchild of Tadeusz Dorda, Chopin Vodka was launched in 1993. After purchasing the distillery, which dates back to 1896, the Dorda family embarked on their mission of preserving Poland's centuries-old vodka making tradition, using one of the oldest stills left in Poland. Chopin remains family-owned to this day.



HERBAL SLIP

Combine 50ml Chopin Wheat Vodka with 20ml lemon juice and 20ml thyme-infused simple syrup. Shake hard and strain into a chilled cocktail glass, garnish with a thyme sprig.


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