

jun

**ARTISANAL
LEBANESE GIN**
FROM RECHMAYA DISTILLERY

tel: 00961 3 278682 email: cheers@rechmayadistillery.com

www.rechmayadistillery.com



Jun lebanese gin



@junlebanesegin

#junlebanesegin

WHAT IF THAT LOVE OF NATURE COULD BE CONTAINED WITHIN A SIP?

Founders Chady & Maya turned their hearts towards home again, when the love of nature and freedom filtered back in, this time to open their own craft distillery in their native loved village: Rechmaya.

Chady with a cooking certificate and passion for flavours, took advanced courses in distilling to be able to craft the best balanced Gin recipe.

Maya, his wife, after years in communication, focused on giving the brand a cool and cheerful image.

Completing each other, both being happy persons that love socialising and hosting, they were longing while being abroad to their grown garden, the amazing mountains view while relaxing under the apricot tree, enjoying a drink or a barbecue with friends.

So they took a decision and that was it!
Let's be happy and fulfill our passion!

Oh! and Gin was important too!



MISSION

**WE CREATE AND PRODUCE LEBANESE
CRAFT SPIRITS FOR DREAMERS,
NATURE LOVERS, CURIOUS GIN LOVERS,
FUN SEEKERS AND CHEERFUL PEOPLE!**

VISION

**WE AIM TO PUT LEBANON ON THE MAP
OF CRAFT GIN PRODUCERS,
BY INNOVATING, EXPERIMENTING
AND MAKING PREMIUM DISTILLED SPIRITS**

VALUES

**INNOVATION
SUSTAINABILITY
PASSION
CHEERFULNESS
TRANSPARENCY**

SUSTAINABILITY

The Rechmaya Distillery's core business is focused on sustainability and eco-friendliness. We achieve this by using solar energy, composting, and refiltering water in the production processes.

Additionally, we support local businesses and farmers, creating more work opportunities and benefiting the community.

Our commitment to nature respect and sustainability has gained us recognition locally and internationally, making the historical village of Rechmaya a tourist destination known for its eco-friendly practices.



ALWAYS GO LOCAL

**SUPPORTING
LEBANESE
INDUSTRIES**



Glass bottles are finalised & printed in Lebanon.

Neutral spirit & botanicals are sourced from Lebanese farmers, planting their own produce.



BIGGER PRODUCTION

BIGGER POWER OF PURCHASE

BEFORE 2018

FORGOTTEN MOUNTAIN

**ORGANIC RESERVE OF JUNIPER BERRIES
HERMEL - BEKAA**

PRIMARY SUPPLIER OF THE DISTILLERY

AFTER 2018

- WELL MAINTAINED RESERVE
- EMPLOYED WORKERS & FARMERS

A large, gnarled juniper tree with dense green foliage stands prominently on a rugged, reddish-brown rocky mountain peak. The tree's trunk is thick and twisted, with several branches extending outwards. The background shows a vast, hazy mountain range under a clear, bright blue sky. The lighting suggests a sunny day, with shadows cast on the rocks.

JUN. SHORT FOR LEBANESE JUNIPER BERRIES

Juniper excelsa, known as Lezzeib in Arabic, is a type of juniper berry that is native to the Mediterranean region, particularly found in high-altitude areas.

In Lebanon, it is considered one of the most important forest species. Our juniper berries are picked from the Hermel reserve in the Bekaa Valley, located at an altitude of 2000 meters.

These berries are known for their resinous nature and have a potent and robust piney aroma. The strong aromatic properties make them valuable for various purposes, including culinary uses and traditional remedies.

MASTIC- MASTIKHA THE IMPORTANT BOTANICAL

Mastic comes from the resin of the mastic tree (*Pistacia lentiscus*), which is native to the Mediterranean region, including Lebanon.

The mastic resin has been used for various purposes, including culinary and medicinal applications, for centuries.

In Lebanese desserts, mastic is a key flavoring agent that imparts a unique and distinctive taste. It is often used to enhance the flavor of sweet treats like ice cream, puddings, and pastries. Mastic's aromatic and slightly pine-like flavor adds depth and complexity to these desserts, making them stand out with a delightful taste.



THE CHEERFUL PORTFOLIO



BOTANICAL GIN



LOCALLY SOURCED BOTANICALS

ORGANIC LEBANESE JUNIPER EXCELSA • CORIANDER SEEDS
GINGER • GALANGAL • MASTIC • ROSEMARY • BAYLEAF
ORANGE PEEL • LEMON PEEL

Short for Juniper, JUN tastes like 9 locally used botanicals that have been lovingly handpicked and combined to create a complex character not quite like anything else.

It begins with the sweet aromas of mastic, blending with the smells of locally-grown rosemary, orange and lemon, which linger on the lips for that first delicious sip. But it doesn't end there....

There's a spicy finish of ginger, galangal, coriander and bay leaves that never borders on aggressive, while the wild juniper excelsa from the Bekaa mountains, signs off with the distinct kiss of nostalgic native flavours.



Alc	40% vol
Cont.Net.	750 ml
Origin	Lebanon
Cooking	Infused and distilled
Distillation	Double distillation in st. steel stills
Base spirit	Premium grain spirit - 98% abv
On the nose	Piney, earthy with gummy aromas (mastic and juniper)
On the palate	Citrusy and spicy (lemon, orange, ginger and bayleaves)



DRY GIN



LOCALLY SOURCED BOTANICALS

JUNIPER COMMUNIS • ANGELICA SILVESTRIS SEEDS • ORANGE PEEL

Product of Rechmaya distillery, JUN-Dry is a dry Lebanese gin, especially crafted for cocktails.

The potent juniper communis vapor-infused with wild native angelica sylvestris seeds and local dry orange peels give JUN DRY an authentic classic gin taste.

With a refined dry finish, our Lebanese gin blends very well to perfect unique cocktails.

Alc	40% vol
Cont.Net.	750 ml
Origin	Lebanon
Cooking	Infused and distilled
Distillation	Double distillation in st. steel stills
Base spirit	Premium grain spirit - 98% abv
On the nose	Juniper forward aromas
On the palate	Citrusy, floral and earthy (angelica and orange)

SEASONAL GIN



LOCALLY SOURCED BOTANICALS

- JUNIPER COMMUNIS • CORIANDER SEEDS
- MANDARIN • ORANGE BLOSSOM • SAFFLOWER

A limited winter edition dry gin by Rechmaya distillery using fresh seasonal mandarins from the distillery's garden!

Distilled with local dehydrated mandarin and infused with safflower, JUN Mandarin is a seasonal gin that delivers a complex juniper forward flavor with hints of orange blossom.

A unique gin to be enjoyed neat or with premium tonic water.

Alc	37% vol
Cont.Net.	750 ml
Origin	Lebanon
Cooking	Infused and distilled, then infused again
Distillation	Double distillation in st. steel stills
Base spirit	Premium grain spirit - 98% abv
On the nose	Citrusy and Juniper
On the palate	Citrusy, floral with a juniper forward taste.

SEASONAL GIN



LOCALLY SOURCED BOTANICALS

JUNIPER COMMUNIS • CORIANDER SEEDS • THYME • LEMONGRASS

Crafted by popular vote on our digital platforms, JUN Pop is a refreshing herbal gin with citrusy notes that gin lovers will love!

Infused with four winning botanicals, this summery gin adds a splash of sunshine to your cocktails:

Juniper communis, Coriander seeds, Thyme and Lemongrass.

With a refined juniper finish, it is best served in a long, crisp JUN' n' Tonic, garnished with citrus and mint for that ultimate summer vibe!

Alc	40% vol
Cont.Net.	750 ml
Origin	Lebanon
Cooking	Infused and distilled
Distillation	Double distillation in st. steel stills
Base spirit	Premium grain spirit - 98% abv
On the nose	Citrusy and Herbal
On the palate	Citrusy, herbal with a juniper forward taste.

PREMIUM LEBANESE VODKA



Product of Rechmaya distillery, KOR is a Lebanese vodka distilled from pure grains, without any added sugar.

To achieve a smooth clean taste, we use a charcoal and chill filter system. Our village natural spring water has a great effect on the overall character of KOR and contributes to its texture and mouthfeel.

With a subtle refined finish, KOR blends perfectly with other flavors to be the core of your favorite cocktails.

Alc	40% vol
Cont.Net.	750 ml
Origin	Lebanon
Cooking	Double distilled and Charcoal Filtered
Distillation	Double distillation in st. steel stills
Base spirit	Premium grain spirit - 98% abv

ARTISANAL PROCESS

A person in a dark green long-sleeved shirt is operating a stainless steel distillation column still. The person is holding a white flexible hose connected to the still. The still is a large, cylindrical metal vessel with various pipes and valves. In the foreground, there are two large stainless steel pots, one of which contains a dark liquid. The background shows more distillation equipment and wooden crates.

Our distillation process remains artisanal, creating 300 bottles per day.

We start by handpicking and drying the botanicals that will infuse their flavors into the gin.

We paint the bottles' bottoms for aesthetic purposes giving a touch of uniqueness to the presentation and branding of JUN.

During distilling on our Stainless column still, we make sure to discard the heads and tails which may contain undesirable compounds.

By discarding these portions, only the purest and best-tasting portion known as the "hearts" is retained.

After distillation, the spirit is typically at a much higher alcohol concentration. To reach the desired alcohol by volume (40% abv), JUN is diluted with water.

In this case, we use a reverse osmosis system to filter the Rechmaya spring water, ensuring the water's purity.



Amongst 144 entries, 91 different companies, judged by 5 panels of experts, our proud lebanese JUN BOTANIC, won the gold medal in the global most recognized blind tasting competition : THE GIN MASTERS, hosted by THE SPIRITS BUSINESS.

JUN BOTANIC

GOLD WINNER



PR%F Awards

~~UNMASKED~~

**TOTAL PACKAGE
DESIGN DISTINCTION
AT PROOF AWARDS - USA**

2023

BEST SERVED.

To taste all the complexity of JUN Botanic, it is best enjoyed neat or on the rocks with a splash of soda water.

But here below some signature cocktails we are sure you will love!

TWISTED FROZEN MARGARITA :

Add in a blender:

- 60 ml JUN Botanic,
- 30 ml lemon juice,
- 30 ml simple syrup,
- 1/4 pomelo leaf,
- ice.
- Blend, pour in a glass with a half rim of salt and chili.

GINGER ZINGER :

- Muddle in a shaker 8g of fresh ginger and 4 g of Lemongrass with one spoon of sugar.
- Add 60 ml JUN Botanic
- 30 ml lemon juice
- Shake, strain in a glass with ice.
- Top up with soda water.
- Garnish: lemon balm

IT'S THYME:

- Muddle in a shaker 8 leaves of wild thyme
- Add 60 ml of JUN Botanic
- 25 ml lemon,
- 30 ml simple syrup.
- Shake, strain in a glass with ice.
- Garnish: thyme leaf

- As a note, always use premium soda water.
- For the tonic, indian tonic and citrus tonics work perfectly for a JUN'n'Tonic.



WE ARE CONFIDENT AND BOLD.

- More than 600 tasting sessions, 25 exhibitions, 20 press articles.
- Sponsorships and collaborations with local and global bartenders, chefs and influencers.
- Being active in our country has put JUN on the world map of Premium Lebanese gins.

HIGHLIGHTS:

- Part of Bar Convent Berlin - 2022
- Part of Whisky Live Beirut - 2018 - 2019 -2022
- Part of Speciality and fine food fair - London 2023
- Part of "Made in Lebanon" exhibition - May 2025

**WE ARE SPREADING
LOCALLY
AND
INTERNATIONALLY**



- **JUN IS BEING SOLD AND SERVED IN PREMIUM LIQUOR STORES, HOTELS AND RESTAURANTS IN LEBANON.**
- **IT WAS PROUDLY ON SHELF AT THE BEIRUT DUTY FREE.**
- **BEFORE 2020, JUN BOTANIC WAS SERVED ONBOARD OF MIDDLE EAST AIRLINES, FIRST AND BUSINESS CLASS.**



FROM LEBANON TO THE WORLD



SOLD AND SERVED IN MORE THAN 9 STATES IN USA
(terrasanctaimports.com)



SOLD AND SERVED ACROSS GERMANY
(pacific-lime.com)



SOLD AND SERVED IN HUNGARY
(solo-spirits.com)



SOLD AND SERVED IN UAE
(The beach hotel: liquor store and restaurant)



SOON AVAILABLE IN PARIS



jun
Botanic

ART SANI LEBANESE GIN
PRODUCT OF RECHMAYA DISTILLERY

40% ALC/VOL (80 PROOF) 750 ML

CHEERS!