



ESTD



1905

PAIRING GUIDE



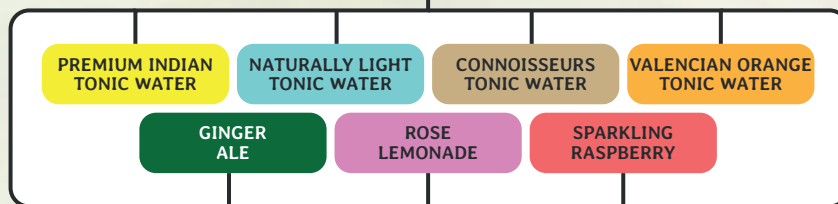
Fentimans portfolio of premium beverages deliver a broad array of distinctive avours that complement a wide variety of spirits.



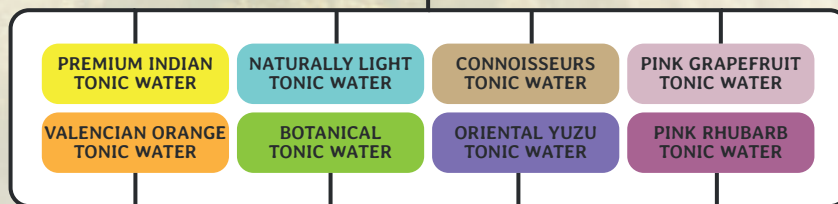


PAIRING WITH GINS

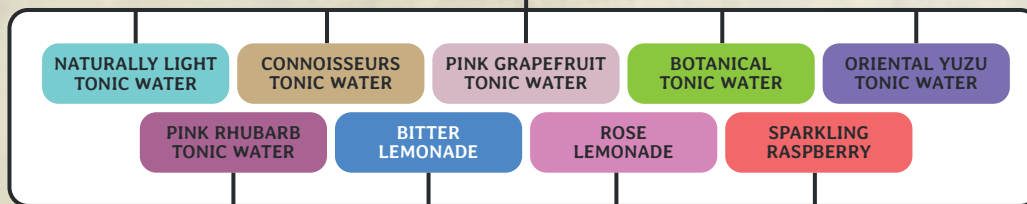
JUNIPER FORWARD GINS



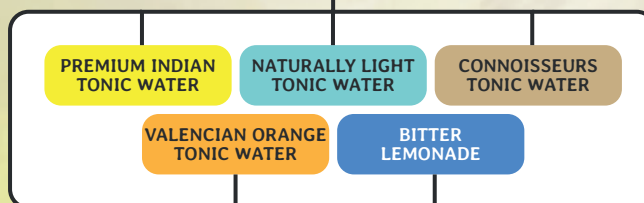
CITRUS & HERBACEOUS GINS



FLORAL GINS



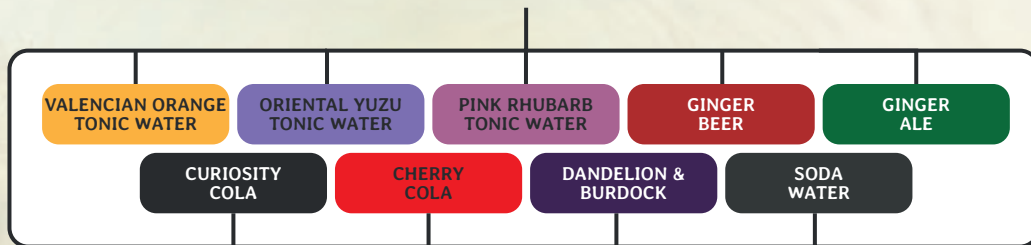
SLOE & SWEET GINS



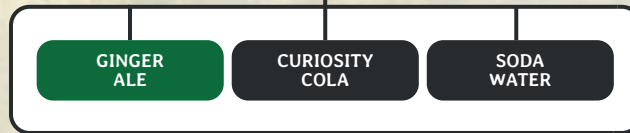


PAIRING WITH WHISKIES

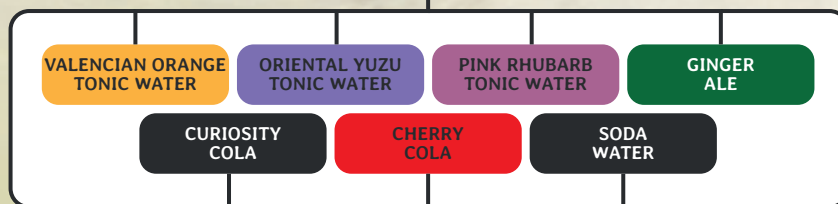
AMERICAN



SINGLE MALTS



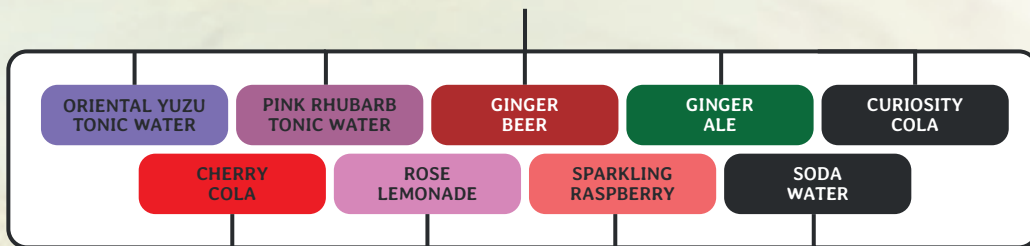
BLENDS





PAIRING WITH RUMS

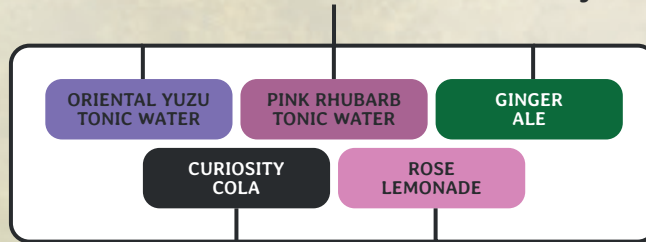
WHITE RUM



AGED RUM



RHUM AGRICOLE CACHAÇA

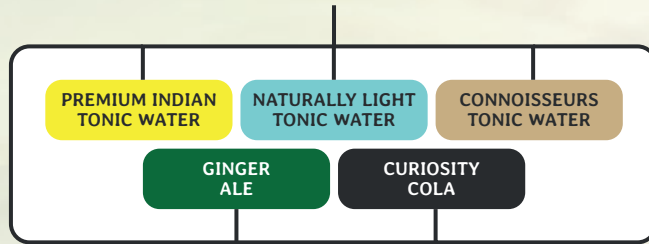


SPICED RUM

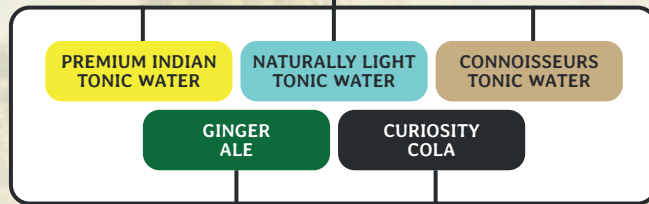


PAIRING WITH FRUIT SPIRITS

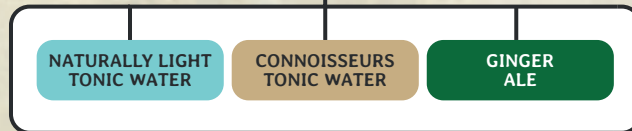
COGNAC



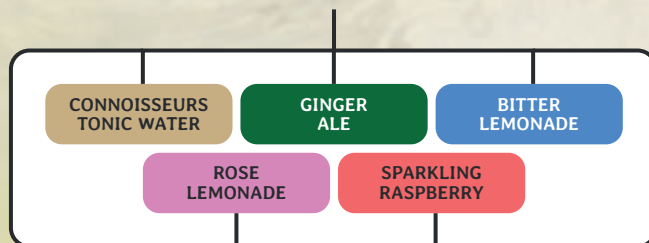
ARMAGNAC



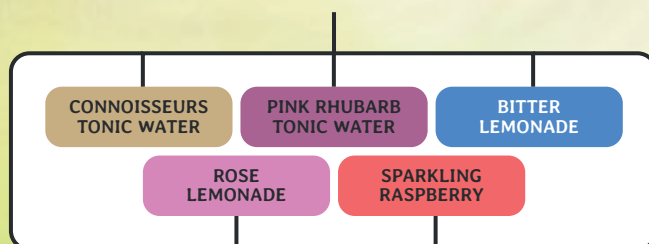
CALVADOS



GRAPPA



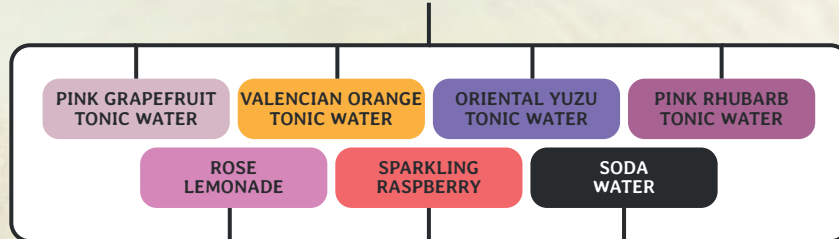
PISCO



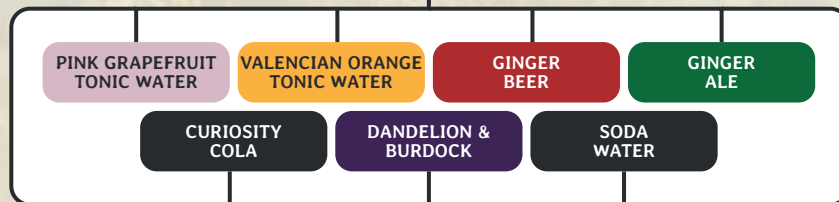


PAIRING WITH AGAVES

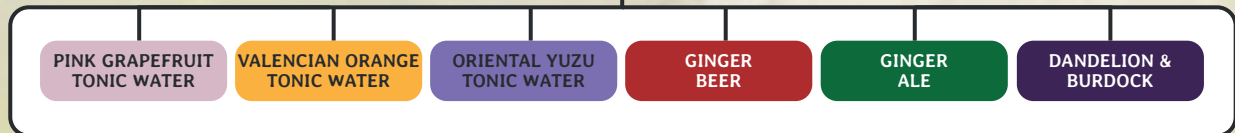
BLANCO TEQUILAS



AGED/GOLDEN TEQUILAS



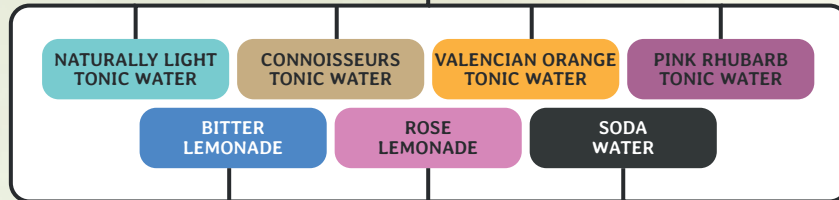
MEZCAL



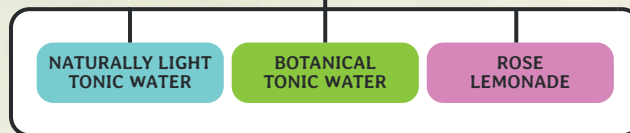
PAIRING WITH WINES



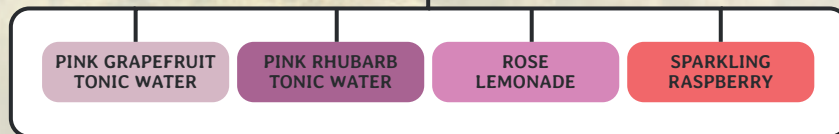
WHITE WINES & DRY VERMOUTHS



BIANCO VERMOUTHS



ROSÉ WINES & ROSÉ VERMOUTHS



ROSSO VERMOUTHS



SPARKLING



SHERRY



WHITE PORT

