

THE WORLDS FIRST BAKERY GIN

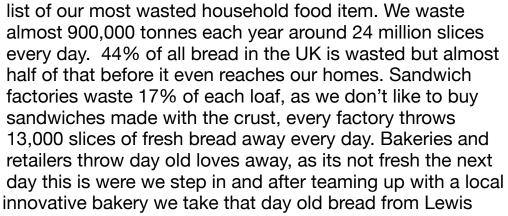


The Coles Family set up their distillery in the summer of 2017 in the ancient village of Llanddarog near Carmarthen West Wales. And from day one we wanted to be an innovative distillery, coming up with new ideas. We want to be known as a leader, making the impossible happen. So when the distillers Marcus and Cain saw how much food is wasted each year a challenge was set to see if we could do something about it and recycle some of that food waste and make some sort of spirit.

Did you know that one third of all food is wasted?

That's 15 million tonnes in the UK. Food production is the single biggest impact that humanity has on the environment as it uses huge amounts of land, fuel and energy. Were trashing the planet to produce food that no one even eats. In the UK, bread is top of the





Bakery, we first turn it into Vodka before adding a list of different botanicals and turning it into Bakery Gin. As far as we know this is a world first and with it being gluten free and vegan whats not to like about it .With more innovative ideas we can all save the planet one slice at a time.

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