The Best Gins for a French 75, According to Bartenders

While not strictly a holiday cocktail, the twist on the Tom Collins, known as the French 75 proves especially popular at this time of year. First developed in Paris, made famous by the Savoy Hotel in London, and given an American renaissance by bartenders in New Orleans, the French 75 consists of a gin base, lemon juice, simple syrup, and a Champagne topper, making it ideal for festive toasts. Dry gins with citrus notes and fresh, light profiles blend beautifully with this libation’s other ingredients, and the expert bartenders we consulted recommended these 10 bottles for French 75-making purposes.

**Beefeater Gin**

It’s hard to think of a more quintessential example of London dry gin than Beefeater, a London-made spirit distilled with a process dating back to the late 19th century. Head bartender Wilmer Nolasco of Ivy Lane in New York City thinks that Beefeater suits a French 75 better than any other gin because “it’s the benchmark for London dry gin. The juniper is upfront while retaining freshness and pungency.”