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## 22 GINS THAT EVERY MARTINI LOVER SHOULD TRY

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A great Martini is one of the classics of the cocktail canon for a reason: It's clean, it's balanced, and it showcases the character of its two key ingredients in particularly interesting ways. Yet there are seemingly countless ways to construct one; not including the Martini's many variations — dirty, Gibson, espresso, and so many more — even the standard is ripe for experimentation. How much vermouth should be employed? How big a glass should be used? Shaken or stirred? Any bitters?

All this commotion for a cocktail with just two main ingredients!

In order to narrow down this list of top gins for Martinis, then, I had to make some serious decisions. So: I opted for a carefully measured 5:1 ratio of gin to vermouth. There is a lively

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debate about the proper balance of these two components, but five parts gin to one part vermouth is a solid middle ground, producing a dry drink that's not overwhelmingly boozy. (The original contained far more vermouth than most do today.) As for that vermouth, I went with Dolin Dry Vermouth de Chambéry, better known simply as Dolin. It's easy to find and neither overly powerful nor too subtle. No bitters were used, but they can absolutely add a fascinating additional layer if you choose.

All test cocktails were stirred — please, don't shake your classic Martinis — and assessed for aroma, flavor, and texture. After tasting through several dozen (none of them swallowed, but still...), one thing became clear: Good gin is a prerequisite for a great Martini, but not all gins that are great on their own make for a particularly appealing one. Some, it turns out, are just too idiosyncratic on their own to play well in the proverbial sandbox with vermouth. That's why this list is missing a number of gins that I love to use in cocktails like a Gin & Tonic or Martinez, but that didn't shine when used to make a classic Martini.

There are other gins that make fantastic Martinis that aren't on this list but that should absolutely be considered part of any solid Martini rotation: Beefeater, Gordon's, Bombay Sapphire, Plymouth, and Tanqueray, for example. Buy them, and use them proudly. But the 22 below should also be on your Martini rotation. All of them produce very different cocktails, are delicious in their own unique way, and showcase often unexpected sides to the most famous gin cocktail of them all.

### [Uncle Val's Botanical Gin](#)

When you use Uncle Val's, you can expect a totally unique Martini that's bright and vibrant with cucumber and melon notes alongside lemon oil flavors that linger.

### UNCLE VAL'S / BOTANICAL GIN