

COUVREUR'S CLEARACH

cereals and sherry

BEFORE WHISKY

ROBE : LIGHT AMBER, CLOUDY
NOSE : ALMOND, HERB FRESHNESS



MOUTH : MELLOW
FINISH : OXYDATIF SHERRY, CEREALS, GRAINS

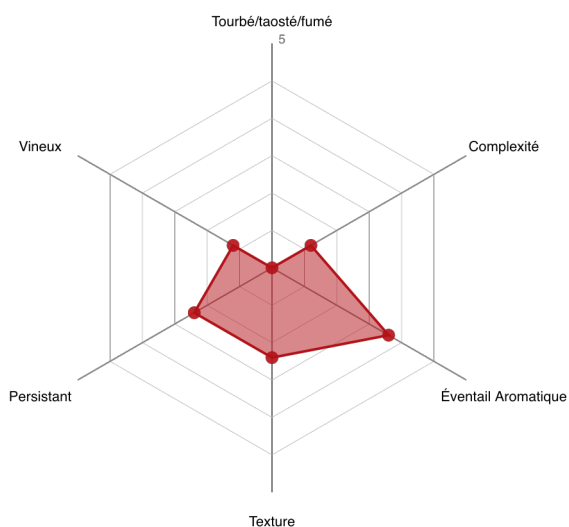
Presentation

Be careful, it appears cloudy! It's normal, it's unfiltered and very Young. Typical to very young malts with almonds and frangipane (red jasmine) fragrance, nice grassy freshness with a slight touch of honey. Lively in the mouth, its maturation in wine casks, despite its young age, is revealing some silky elegance. Possessing young spirit's intense and lively characteristics, it displays the flavours of first vinous impregnations. Clearach is generally the name given to the new make spirit, just from the still, before the minimum required 3 years of maturation in wood.

Tasting suggestions

To be consumed as an aperitif or as a "Norman Hole" (the traditional Norman intermezzo made of one single shot of strong Calvados between two heavy courses).

Aromatic Profile



Technical Data

CATEGORY	Single Malt Cereal Spirit
DISTILLATE	light and fruity, cereals
AGE	3 ans
DISTILLATION DATE	***
DISTILLATION DEGREE	63%
NATURAL DEGREE	58%
BOTTLE DEGREE	43%
BARREL AGEING	Oloroso and PX Sherry casks
CELLAR ZONE	Dry and middle humid
PRESENTATION	soft box

