

FLEETING R MALT WHISKY ED. 2024

red fruits coulis

A WHISKY WHICH NOSES PINOT NOIR

ROBE : REDDISH DARK
NOSE : RED FRUITS, CANDIED FRUITS



MOUTH : SOFT, DELICATE AND SPICY
FINISH : LONG, SMOKY, CONCENTRATED

Presentation

A new oddness from our wine casks exchange tradition. The Domaine Chandon de Briailles located at Savigny les Beaune made us pleased to offer some freshly emptied fortified Pinot noir barrels. It was a hailing vintage which was hard to be vinified. They fortified (added some wine spirit) at the fermentation. They left the wine several years in wood, like a Port wine.

In 2018, we filled these 4 barrels with a 5 years old malt whisky, already aged in Oloroso barrels. The second maturation last 6 years more.

Red fruits aroma became concentrated with a light smoky flavor, this balance is becoming interesting.

Approx 1800 bottles are made in February 2024, bottled at natural strength 49% alc./vol., under the label FLEETING R.

Technical Data

DISTILLATE	smoky spirit
AGE	12 y.o.
DISTILLATION DATE	29th August 2012
DISTILLATION DEGREE	70% alc./vol.
NATURAL DEGREE	49% alc./vol.
BOTTLE DEGREE	49% alc./vol.
BARREL AGEING	Oloroso then Pinot noir
CELLAR ZONE	humid only

Aromatic Profile

