OUBLI MATURATION SINGLE MALT WHISKY

fine, subtle, elegant

VOILE DE GAILLAC

ROBE : REDDISH AMBER
NOSE : SLIGHTLY WOODY, HONEY, ORANGE

MOUTH : MELLOW, SMOOTH
FINISH : EXTREM RANCIO, SMOOTH, FRESH, VERY OPEN

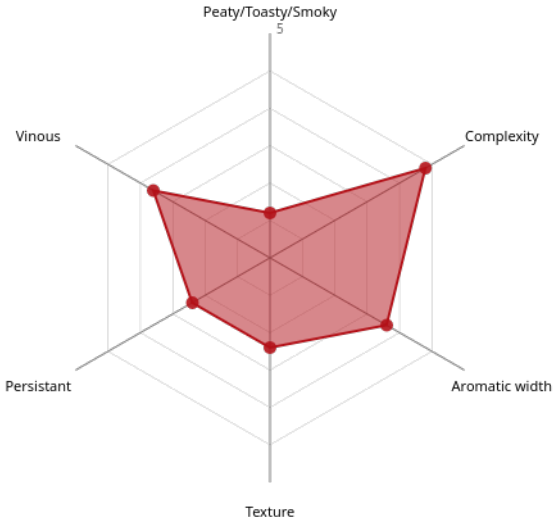
Presentation

Our experiences and our casks exchanges, led us to make an ageing in Mauzac wine casks with Michel Issaly, wine producer of Gaillac (Le Vin de l'Oubli).
He will purpose his wine raised under veil in our whisky casks in 2019 too.
This maturation is the good witness: we don't seek to aromatize by wood, to saturate our spirits with tannins. We consider the wood cask like a museum, a vector of flavors memory of a domain. We find in this whisky the finesse and delicacy of the Mauzac, the roundness and the spirit of this extraordinary wine : "Vin de l'Oubli".
Three small barrels allowed us to realize 664 bottles and 12 Magnums in February 2019 only.

Technical Data

CATEGORY	Single Malt Whisky
DISTILLATE	cereals, delicate
AGE	10 year
DISTILLATION DATE	6th Feb. 2009
DISTILLATION DEGREE	65% alc./vol.
NATURAL DEGREE	43.41% alc./vol.
BOTTLE DEGREE	43.41% alc./vol.
BARREL AGEING	Vin de Voile de GAILLAC
CELLAR ZONE	Humid
PRESENTATION	soft box

Aromatic Profile





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