

SPIRALE 18 ANS

raisin, honey, powerful and intense

VIN DE PAILLE MATURATION

ROBE : GOLD, ORANGE
NOSE : ACID, LIQUOR, PROOF



MOUTH : SPICY, DRIED FRUITS
FINISH : VANILY, TIGHT

Presentation

Aged 18 years, matured the last 3 years in a Vin de Paille cask from Jura Domaine Bénédictine et Stéphane Tissot. Called SPIRALE because it's the name of the wine from Stéphane Tissot when natural fermentation make less alcohol conc. than expected for Vin de Paille denomination.

Very intense flavors, need times to be opened. After few minutes in glass, you can feel a spicy complexity with a nice tight. Silky texture, honey flavors, rich and deep. Lightly woody, flavors remind caramelized quince and the tarte Tatin.

423 bottles are sold between 2013 and 2015.

Technical Data

CATEGORY	Single Cask Whisky
DISTILLATE	powerful
AGE	18 y.o.
DISTILLATION DATE	23rd June 1994
DISTILLATION DEGREE	70%
NATURAL DEGREE	51%
BOTTLE DEGREE	51%
BARREL AGEING	last 3 years in Vin de Paille cask
CELLAR ZONE	medium humidity
PRESENTATION	wooden box

Tasting suggestions

Can be served chilled, when it gets warmer slowly, you feel its complexity.

Aromatic Profile

