

# Distillery ERGASTER



## Whisky Première Peated Batch 002 organic Certified FR-BIO-09

Nose:

- An initial nose of intense wood and smoke.
- On the rim of the glass, the clear prune flavour leads to toasted cereal and woody notes.
- In the glass, the woodiness is accompanied by a powerful vegetal flavour.

In the mouth:

- A straightforward attack of peaty malted cereals, followed by a well-balanced woodiness and hints of prune.
- The finish begins with vegetal notes where mint and liquorice alternate to finish with long-lasting pastry and peaty flavours.

Technique:

- Initial ageing in new French oak casks with medium and light heating (depending on the cask).
- The main maturation in re-used French oak casks, with blending in the following ratios:

- 35 % Bergerac (red wine)
- 35 % Cognac
- 30 % Cotes de Thongue (red wine)



Overall description:

A powerful, well-balanced whisky, the roundness and smoothness are alternately peaty or fruity, then tinged with mint and sweet liquorice.

Fresh and aromatic, this whisky can be enjoyed as an aperitif and can also be enjoyed in a summery atmosphere. 2 cL is enough to appreciate its quality.

EN Descript orga Whisky Première Tourbé 70 cL Bio 002 2024-10-16