



## Distillery ERGASTER

**Whisky Single Malt Peated # 003 Organic** Certified FR-BIO-09



Smelling :

- On first inhale, well smoked with some orange notes
- On glass edge, a smooth vanilla aroma leaves the floor to woody and baked apples? touches.
- In glass, a round and rich peat takes over.

Tasting :

- A very subtle taste upfront soon reveals warm toffee flavours.
- Malted barley aroma then arises, with spicy notes of dried fruit and light pepper
- The finish picks up on herbal and woody touches, to lead on a great length in mouth balanced between nuts, mint and peaty. A silken, vegetal feeling remains in mouth, engulfing the tongue.

Technical datas :

- First maturation is conducted in a new french oak cask with medium or light heating.
- Second maturation is carried out in old casks from french artisanal vines and spirit producers, assembled in the following ratio:
  - 40% Banyuls
  - 25% Cognac
  - 20% Chinon
  - 15% Pineau des Charentes



In a nutshell :

A fine, delicate whisky, the roundness and smoothness are alternately woody or fruity, then tinged with sweet vanilla.

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