



## Whisky Single cask N°6III Nature organic

Certified FR-BIO-09



Smelling :

- A first smel of white grape notes
- At the rim of the glass, the light woodiness accompanies notes of white wine and plum.
- In the glass, it's the whole bunch that comes across as vegetal and fruity.

Tasting :

- The attack is frank, with aromas of dry, fruity white wine. The palate then develops dried fruit and white fruit flavours.
- the middle notes are malty and round
- The finish begins with fruity notes, then alternates between vegetal touches, a fresh, light woodiness and finally dried fruit (apricots, figs, almonds). Delicate, very long sultana notes round off the finish.

Technical datas :

- Initial ageing in new French oak barrels, medium grain, medium toast, long.
- The main maturation was then carried out in an old Jurançon cask.
- Reduced to 48% vol.
- Very small volume 560 bottles

In a nutshell :

Batch 63 (6III), distilled in 2017 and now fully matured, is presented to you in its superb amber colour, with dense, complex flavours of great elegance.

A very distinctive dry Jurançon whisky, with a fresh, balanced woodiness and notes of grapes at all stages of ripening, with malted barley aromas always present in the background. Great finesse and extreme length.

