

Hautes Glaces

ORGANIC FARM
& DISTILLERY



Collection Epistémè

RØØF24★

Ex Cognac cask

Finish : ex Cognac cask

Single rye : 100% malted rye

50,3% vol.

85 € ttc

976 btl – 50 cl



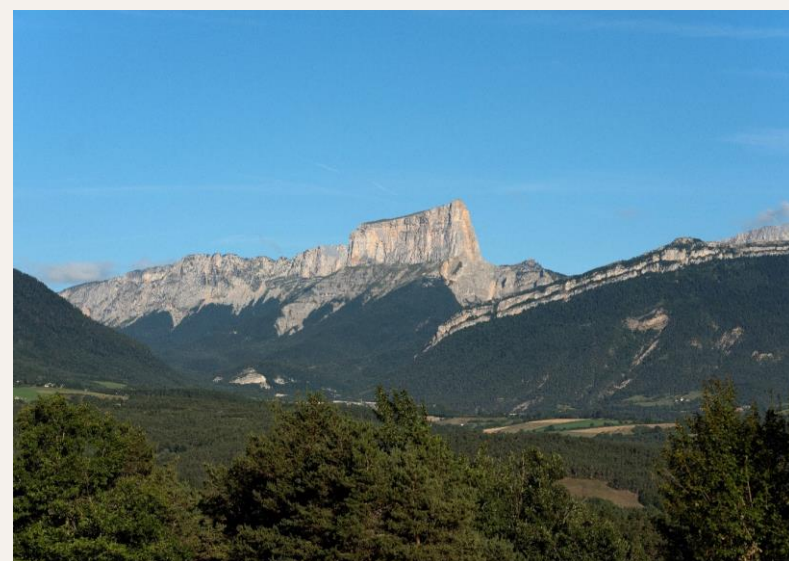
44° 50' 07 latitude N – 5° 42' 28 longitude E

INTENTION NOTES

RØØF24 ★ is the first part of the exploration of the influence of the finish on the taste of our whiskies.

RØØF24 ★ is a 100% malted single rye, blended from several vintages and the Hautes Glaces' two emblematic climates: Gabert and Vulson.

A true backbone with a strong character, this matrix comes from a blend of several rye distillates, all aged in Cognac casks. This cuvée will serve as the benchmark for the three other cuvées to follow, all of which have undergone a second maturation (finish) in wine casks. Peppery, greasy and a burst of grain energy, **RØØF24 ★** is a Hautes Glaces signature.



TASTING NOTES

Cereal
Vegetal
Smoky
Explosive
Freshness

Colour
Coppery gold.

Nose
A classic Hautes Glaces! Smoky, wild, dry grassy cuttings at the end of summer. The nose already hints at the rebelliousness to come on the mouth.

Mouth
And indeed, the first impression is one of explosiveness, yet full of mastery. The second focuses on the unrestrained cereal amplitude. The buttery texture then provides comfort in the mouth and an accessibility that may lead you to retrace your steps for a second wave of rustic, charming pleasure.

Finish

The beautiful matrix makes our eyes water! It has the air of an original blend. A little *back to the roots* music for those who have been following us for a long time. The rye has the air of a big-hearted bruiser. The freshness of the high-altitude cereal prolongs the moment. An unrestrained energy, a whisky not to be drunk in slippers.

TASTING RECOMMENDATION

This cuvée should be shared with whisky enthusiasts who are not yet familiar with Hautes Glaces or who are not accustomed to tasting Rye Whisky. This discovery should be a vibrant and inspiring introduction!

PREPARATION NOTES

Grain
100% rye (malted).

Malting
Domestic recipe.

Mashing
3-water brewing according to the principles of the tea ceremony.

Fermentation

Prolonged fermentation (140h).

Distillation

Double distillation over a wood fire. First run in a 25 hectolitre still. Second run in "petite Bertha", our 7 hectolitre still.

Ageing
Cognac casks.

Reduction

Gradual topping up with water over the years to a natural bottling degree of 50,3°.

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