

Hautes Glaces

ORGANIC FARM
& DISTILLERY



Timeless collection

Indigène

Single Malt

100% malted barley

44% vol.

50cl

€69 incl



INTENTION NOTES

Indigène reinterprets the Scottish single malt in an Alpine expression, deeply rooted in its place, nourished by its resources and sublimated by its constraints. Indigène is the strength of the local, embodying the genius of the place, the sincerity of a whisky with the taste of the Alps and the character of the people who make it. A truly aromatic snapshot of the whisky house, it has been created using a palette of eaux-de-vie from different plots of land, featuring a complex, vibrant and malted composition.

Indigène contains more than 100 distillates from a specific plot, vintage or barley variety, aged in a selection of French casks offering a variety of complementary profiles. The vat will evolve over the years with the inclusion of new whiskys.



TASTING NOTES

TAG1 : ethereal

TAG2 : fruity

TAG3 : floral

TAG4 : smooth

TAG5 : complex

Colour

Spring gold

Nose

A hint of wood combines with notes of candied fruit, white peaches and slightly sour pears. A great freshness emerges, the clarity of a fragrance. Gradually, the almond flavour typical of our single malts takes shape, followed by sweet, pastry-like aromas...

Mouth

A distinguished, well-balanced bitterness as a starter. A subtle support for the initial malt notes, before another sensual, ethereal and floral setting is revealed: a field of malt embracing the blossom of a high-altitude orchard, with discreetly saline scents, that gradually reveals other promises, both delicious and complex. A palate between earth and sky.

Finish

A sensation of fine sweetness, a smooth, almost creamy texture stretching out toward aromas that are both exotic (lemon, chocolate) and mountainous unfold. In the empty glass dance the promises of the harvest to come: the smell of spring, flowers and barley.

TASTING

RECOMMANDATIONS

To enjoy its delicacy, serve chilled (15-18°C). Indigène can be drunk on its own or accompanied by other wines. It goes very well with an aged Colombard or a Hay Tomme cheese. For dessert, the perfect match is a chocolate pear or chestnut cake.

PREPARATION NOTES

Grain

100% malted barley. Autumn varieties and stecklings.

Malting

In-house recipe.

Mashing

in 3 waters in line with the principles of the tea-making ceremony.

Extented fermentation

140 hrs. Introduction of natural yeast.

Distillation

Double wood-fired distillation in 25 hectoliter pot still.

Ageing

A complex vat of parcel-based eaux de vie from the 2012 to 2019 vintages. Ageing is carried out to match the eaux-de-vie in a selection of French oak casks (new Sessile and Pedunculate oak, old Hautes Glaces whisky, Cognac, Armagnac and wine casks).

Reduction

Gradually topped up with water to reach a final ABV of 44°.

