

# Hautes Glaces

ORGANIC FARM  
& DISTILLERY



## Collection Epistémè

### RØØF24▲

Ex Cognac cask

Finish : ex Duras cask

Single rye : 100% malted rye

49,3% vol.

95 € ttc

923 btl – 50 cl



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

## INTENTION NOTES

**RØØF24 ▲** is the second 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.

After a long maturation in Cognac casks, our rye was then refined for five months in two casks that had contained a red wine from the Côtes de Duras. Normally we prefer white wine casks, but the absence of dogmatism when it comes to taste exploration can lead to some wonderful surprises. And this is one of them! A successful and harmonious combination red and rye, these two worlds melt powerfully together in your glass.



## TASTING NOTES

**Generous**  
**Winey**  
**Punchy**  
**Atypical**  
**Sugary**

### Colour

Gold with copper reflections.

### Nose

Between two twigs of merlot, but still marked by rye. Power against power. A clash between the spicy, nervous cereal and the influence of the fully rounded richness of a wine bursting with temperament. We're predicting a match that's a stalemate, but one that's generous in its engagement.

### Mouth

Complex, curious because it's atypical for us, the balance between the tannins of the red, a gift from the cask and the peppery blast of our rye makes this an absolutely surprising whisky. A wedding that swirls between grape juice and grain juice. A hybrid yet gentle embrace.

## Finish

Firm notes of currants invade the palate, ultimately giving way to a vinous sweetness that generously coats the mouth. Distant and long, from the Trièves to the South West of France as the crow flies. But good heavens, this whisky smells of Armagnac and a striking cereal punch!!!

## TASTING RECOMMENDATION

In a hearty and generous atmosphere, the grain from the southeast marries the barrels from the southwest. Amateurs of fruity, vinous and punchy sensations, your blend awaits you for an indulgent and responsible third half.

## 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,  
**Finish** : Red wine casks,  
Côte de Duras.

## Reduction

Gradual topping up with water over the years to a natural bottling degree of 49,3°.

© Domaine des Hautes Glaces