

Hautes Glaces

ORGANIC FARM
& DISTILLERY



Timeless collection

Vulson

Single Rye Eau-de-vie

100% malted rye

43% vol.

50cl

€56 incl



INTENTION NOTES

Vulson is an ode to an iconic grain in the spirits world - rye. It features a true concentration of flavours with a deep texture that will delight whisky connoisseurs, and a singular character that elevates mixologists' creations. To give Vulson this distinctive depth, Hautes Glaces has honed and tailored its mashing, fermentation and distillation techniques to a variety of rye native to the mountains. It results from the blend of eaux de vie distilled in the Domaine – some for as long as eight years – which are aged in neutral containers to allow all the flavours of the Alpine terroir to flourish as the seasons pass.



TASTING NOTES

TAG1 : fruity

TAG2 : smoky

TAG3 : tasty

TAG4 : earthy

Colour

Colourless

Nose

Scent of petrichor (the earthy scent produced when rain falls) Vulson's nose has a fresh volatility, a juicy fruitiness and an earthy smoke that anchors us to our soil!

Mouth

The texture on the palate is smooth and oily at the same time. Like a pendulum it sways between fruity touches, root sugars and appealing bitterness. Then a swirl around rye, its umami, and its baker's sapidity, ripe plum, notes of gentian, agave and liquorice that blend into a harmonious whole: the taste of our intention.

Finish

A wave of malt and surging spices. The palate flirts with pepper and the ever-present reminder of vegetal and smoky notes

(braised hay, lapsang souchong tea). A score full of character. Taste a few drops of Vulson one evening and you'll tell yourself that you'll have time to get bored later on.

TASTING

RECOMMANDATIONS

According to mood and creativity, Vulson can be enjoyed neat in front of an open fire or in a cocktail, perhaps in a new take on the Highball or Manhattan.

PREPARATION NOTES

Grain

100% malted rye. Locally farmed variety called "caroasse".

Malting

In-house recipe.

Mashing

in 3 or 4 waters in line with the principles of the tea-making ceremony.

Extended fermentation

140 hrs. Introduction of natural yeast.

Distillation

Triple wood-fired distillation in 25 and 7,5 hectoliter pot still.

Ageing

In neutral containers: stainless steel and amphorae.

Reduction

Gradually topped up with water to reach a final ABV of 43°.

