

Hautes Glaces

ORGANIC FARM
& DISTILLERY



Collection Epistémè

RØØF24 ●

Ex Cognac cask

Finish : ex Sauternes cask

Single rye : 100% malted rye

48,8% vol.

95 € ttc

761 btl – 50 cl



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

INTENTION NOTES

RØØF24 ● is the fourth part of the exploration of the influence of the finish on the taste of our whiskies.

RØØF24 ● is a single rye, 100% malted, coming from the blend of several vintages and the two emblematic climates of the Domain: Gabert and Vulson.

After a long maturation in Cognac casks, our rye was then finished for five months in ex-Sauternes casks.

The South-West of Bordeaux, the Sauternes terroir in the spotlight, a first for Hautes Glaces. Rye and Sauternes, why not? We'll find our rye strenghtening up the mellow Sauternes. And the tenderness of the Sauternes cradling the energy of rye. Action!



TASTING NOTES

**Bread-making & sugar
Comfort
Enveloping
Fruity
Bitters**

Colour

Gold with copper reflections.

Nose

...of sweet bread-making. Who has ever tasted that sweet brioche we call craquelin at breakfast in Belgium? The nose, admittedly, is rather shy. But it is the universal story of the cloth and the man in question.

Mouth

Enveloping, full and creamy mouthfeel. A discreet yet assertive presence, both gentle and phlegmatic. The liquorous past of the cask blows a gentle jewel to the rye. The rye takes an interest and lets it talk. We are dealing with a balancing cohabitation.

Finish

In the end, the judge of the peace is adorned with beautiful bitters, a distinguished sweetness of great comfort. Comfort regularly shaken by the fever of the rye. De facto, it makes the peaceful universe of a Sauternes cask jiggle.

TASTING RECOMMENDATION

Knowing the historical, commercial and even emotional links that the Aquitaine region has forged with the United Kingdom, it doesn't seem absurd to us to pair this beverage with blue cheeses : a Stilton, what a bargain! More traditionally, a real farmhouse Cheddar might be a good idea. If Brexit is playing a trick on your wallet, you could opt for a Fourme d'Ambert, a Roquefort or even a Gorgonzola.

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 : Wine casks, Sauternes.

Reduction

Gradual topping up with water over the years to a natural bottling degree of 48,8°.

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