

# Hautes Glaces

ORGANIC FARM  
& DISTILLERY



## Collection Epistémè

### RØØF24

Ex Cognac cask

Finish : ex Vin Jaune cask

Single rye : 100% malted rye

50,6% vol.

95 € ttc

899 btl – 50 cl



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

## INTENTION NOTES

**RØØF24** is the third 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 Domain's two emblematic climates: Gabert and Vulson.

Initially aged in Cognac casks, this rye whisky was then refined for the last five months, in optimal comfort, in two casks of yellow wine, a sign of our particular affection for the Jura terroir and its wines, which are both surprising and original, to say the least.



## TASTING NOTES

**Pepper**  
**Wood and wine**  
**Tamed rye**  
**Thick**  
**Gourmet**

### Colour

Gold with copper highlights.

### Nose

Pepper, wet wood and an exhalation of yellow wine. A pretty combo for a fragrance that encourages you to push the cork further... perhaps even to put it aside for a future moment in good company.

### Mouth

Or when the yellow wine's mission is to balance the explosive exuberance of the rye. Here, the rye is subdued, as if tamed by the yellow wine. Mountains are transformed into hills, circles are drawn instead of right angles, curry is whipped into cream. It's a smooth finish for the Rye! A perfect combination for a whisky that is ying and yang.

## Finish

A fusion that remains undisputed. A marriage of reason between fervor and sweetness. The wine barrel tempers, yet with discretion, tact, and authority without any arbitrariness. The softened rye lives its life while still maintaining its unique identity. A stable, balanced, complementary, and asymmetrical couple. And it's long as desired... How about finishing the tasting with an almond dragee?

## TASTING RECOMMENDATION

With an oleaginous dessert. Dauphiné nut tart, creusois with hazelnuts or a financier with caramelised apples, a cashew/maple syrup cake for the more daring.

## 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** : Yellow wine casks.

## Reduction

Gradual topping up with water over the years to a natural bottling degree of 50,6°.

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