

# **COUVREUR'S CLEARACH**

cereals and sherry

**BEFORE WHISKY** 

ROBE : LIGHT AMBER, CLOUDY NOSE : ALMOND, HERB FRESHNESS

MOUTH: MELLOW FINISH: OXYDATIF SHERRY, CEREALS, GRAINS

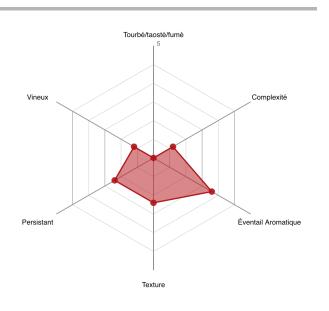
#### Presentation

Be careful, it appears cloudy! It's normal, it's unfiltered and very Young. Typical to very young malts with almonds and frangipane (red jasmine) fragrance, nice grassy freshness with a slight touch of honey. Lively in the mouth, its maturation in wine casks, despite its young age, is revealing some silky elegance. Possessing young spirit's intense and lively characteristics, it displays the flavours of first vinous impregnations. Clearach is generally the name given to the new make spirit, just from the still, before the minimum required 3 years of maturation in wood.

### **Tasting suggestions**

To be consumed as an aperitif or as a "Norman Hole" (the traditional Norman intermezzo made of one single shot of strong Calvados between two heavy courses).

## Aromatic Profile



## **Technical Data**

| CATEGORY            | Single Malt Cereal Spirit   |
|---------------------|-----------------------------|
| DISTILLATE          | light and fruity, cereals   |
| AGE                 | 3 ans                       |
| DISTILLATION DATE   | ***                         |
| DISTILLATION DEGREE | 63%                         |
| NATURAL DEGREE      | 58%                         |
| BOTTLE DEGREE       | 43%                         |
| BARREL AGEING       | Oloroso and PX Sherry casks |
| CELLAR ZONE         | Dry and middle humid        |
| PRESENTATION        | soft box                    |
|                     |                             |



