



CATEGORY

The first and only 100% French Triple Malt whisky.

ORIGIN

Three best Single Malt whiskies of France (North, East and Southwest). Non peated.

TASTING NOTES

Balance, elegance, roundness and aromatic complexity.

ORIGINE PRODUCTS

All the inputs of this product (including barleys) are entirely French

PRIMARY AGEING

Three to eight years in oak at the selected distilleries

SECONDARY AGEING

Nine to twelve months, depending on weather, post-blend ageing in French new oak casks heated by ourselves. This final ageing takes place in our cellars near Cognac.



CATEGORY

The first and only 100% French Triple Malt whisky with a Sauternes casks finish.

ORIGIN

Three best Single Malt whiskies of France (north, east and southwest). Non peated.

TASTING NOTES

Bouquet of dried fruits, spices and honey on the nose. Silky texture on the palate. Almonds and nuts on the finish.

ORIGINE PRODUITS

All the inputs of this product (including barleys) are entirely French.

PRIMARY AGEING

Three to eight years in oak at the selected distilleries.

SECONDARY AGEING

Six months in our BELLEVOYE cellar in Cognac. The Sauternes casks are full of fine lees and give all their flavours during this period



CATEGORY

The first and only 100% French Triple Malt whisky.

ORIGIN

Three best Single Malt whiskies of France (north, east and southwest). Non peated. Selection of the best oak barrels of the Bellevoye cellar.

TASTING NOTES

Power, fruit, aromatic complexity, structure, length.

ORIGINE PRODUITS

All the inputs of this product (including barleys) are entirely French

PRIMARY AGEING

Five to ten years in oak at the selected distilleries.

SECONDARY AGEING

Nine to twelve months (depending on weather) post-blend ageing in French new oak casks heated by ourselves. This final ageing takes place in our cellars near Cognac.



CATEGORY

1st 100% French peated Triple Malt.

ORIGIN

Three best Single Malt peated whiskies of France (Lorraine, Alsace and North).

TASTING NOTES

Complexity, volume, balance and long finish.

ORIGINE PRODUITS

All the components of this product (barley included) are 100% French.

PRIMARY AGEING

Five to ten years in oak barrels in each of the three selected distilleries.

SECONDARY AGEING

After blending, 9-12 months in new French-oak barrels: the wood-grain for these is specially chosen. Our own method of firing the barrels is a unique process. The final ageing takes place in our cellars in the Charente.