

LINKLATERS LLP

at Comptoir Gascon

TASTING NOTES (with food match) - 2 February 2017

BRUICHLADDICH - STRAIGHT FROM THE CASK - SHERRY CASK - AT 60.4% abv.

Limited to only 283 bottles this Bruichladdich, 11 year old, has been matured in a Sherry Hogshead 2nd fill for 8 years then another first fill sherry cask for another 3+ years.

Nose: Sweet, sherried smooth with a hint of toasted oak and dark chocolate. A distinct sulphurous note of burnt matches, aka Mortlach!, with spicy overtones.

Palate: Smooth, rich, spicy fruit with vanilla tones and rich sultanas and raisins. A peppery note also detected and black cherry, liquorice, with an oily mouthfeel.

Finish: Again smooth and peppery with a long warming finish. Better with a touch of water to bring down to around 55% abv.

FOOD MATCH : Aromatic Marmite Royale (Foie Gras Flan with Marmite and Chocolate Sauce)

HIGHLAND PARK - DARK ORIGINS - AT 46.8% abv.

A limited and new bottling of a "Dark" liquid matured in Double first fill sherry casks for a darker, richer flavour.

Nose: Dusty baking spices and cocoa at first, cinnamon, vanilla, dates. Coffee cream Revels (possibly a couple of the orange ones too), a touch of blackcurrant/liquorice, plus butterscotch and an interplay between milk and dark chocolate.

Palate: Sweet, fragrant peat emerges with nutty melted milk chocolate and a little orange alongside some pastries.

Finish: Long and sweet, a little dry chocolate, just a hint of that heather smoke, then salivating.

Overall: Rounded first-fill Sherry notes come from both the European and American oak casks. This is a great, chocolatey addition of a (teenage) no age statement release.

FOOD MATCH : Coffee Creme Catalane, Tournon & Passion

TALISKER - SKYE - AT 45.8% abv.

This expression brings with it a more well-rounded and sweet flavour profile packed with fresh citrus, sweet smoke, peppery spice and traditional Talisker maritime notes. It's matured in a combination of refill and toasted American oak casks, with a slightly higher proportion of toasted casks. Perfect for those who perhaps find the classic Talisker flavour profile a bit too much, not to say that Talisker fans won't enjoy it too.

Nose: Sweet stuff, toffees and vanilla ice cream up front, almost grain-like. Becomes increasingly honeyed. There's a little coastal influence here too, just hints of a sweet Caol Ila perhaps, with very restrained smoke.

Palate: Honeyed toasted oak, sappy wood, only a little pepper and smoke, apple turnovers and hints of lemon and lime Opal Fruits. Fennel seeds.

Finish: Drying and slightly less sweet, hints of spice and smoke.

Overall: A more approachable, sweet Talisker. 'The Isle of Skye in June'.

FOOD MATCH: Haggis & Swede Mash

OLD PULTENEY - 17 YEARS OLD - AT 46% abv.

This 17 year old from the Pulteney distillery in Wick was a double gold winner at the 2006 San Francisco World Spirits Competition. A delicious Highland dram, this 17yo is comprised of 90% refill bourbon casks with the remainder being from oloroso casks.

Nose: Clean and fresh with great balance. There is a profusion of fruit, from fruit salad with honeydew melon and pear to dried fruits, sultanas in a hot cross bun, fresh from the oven, a lightly salted butter melts over it with notes of fudge and a hint of something vaguely green. There is a lovely creaminess to the nose with notes of soft whirling smoke and crème fraîche.

Palate: Quite full and very sweet with sugared citrus peels and toffee. There are some notes of beeswax and honeycomb and fudge rises with malted barley and cereal sweetness.

Finish: Long with a herbal edge and a chewy oak.

FOOD MATCH: Glazed salmon and aromatic crunchy grapes

LONGMORN 1997 - BOURBON CASK - 1 of 285 btls - OLD MALT CASK - AT 50% abv.

Longmorn has long been highly regarded by blenders, and is still one of the main spirits used to produce the popular Chivas Regal blend. It was rarely seen as a single malt in its earlier days – save for a popular 15 year old expression which was available in the 1990s – but this was rectified once Pernod Ricard took control of the facility. The current 16 year old is now a common sight in specialist stores and has helped the distillery build a higher profile. There are also frequent independent bottlings made available from the distillery.

Nose: Apples, pears and honey with a hint of pepper.

Palate: Toffee sauce, banana pudding and dark chocolate.

Finish: Long and lingering with a dry oaky influence

FOOD MATCH: Foie Gras Gascon