

GREEN SPOT Léoville Barton Wine cask Finish

Notes professionnelles :



Embouteilleur :
Pays :
Country :
Millésime :
Taux d'alcool :
Type de whisky :

Officiel
 Irlande
 Comté de Cork

 46 %
 Single pot still whiskey

Type de fût :
Age :
Size :
Fûts d'élevage :

70 cl
 Bourbon et sherry

Nom si indépendant :
Distillerie / marque :
Prix dégusté :
Prix max (à la dégustation) :
Prix min (à cette date) :
Valeur actuelle :

Green spot (Midleton)
 24/03/2016 66.00 €
 70.00 €

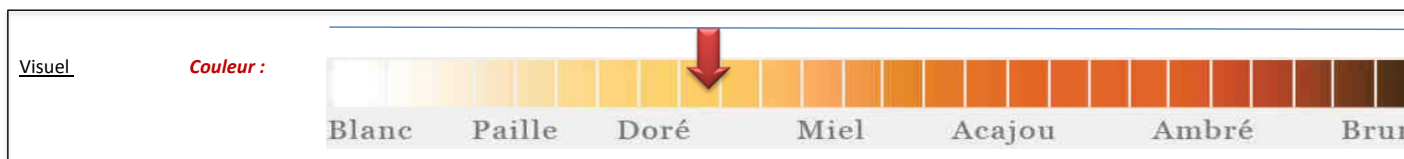
Acheté ?

Lien internet pour valeur :

Dégusté chez :
Date :
Fûts de finition :

Malt attitude
 24/03/2016
 Bordeaux

DEGUSTATION :



<u>Olfactif</u>	Intensité (/10) :	6
	Intensité du fumé (/10) :	0
	Intensité du tourbé (/10) :	0
Arômes :		
Floral	Herbes coupées fraîches	
Pêche	Légèrement anisé	
orange	Melon	
Pomme verte		

<u>Bouche</u>	Intensité du piquant (/10) :	5
	Intensité de l'alcool (/10) :	5
Arômes :		
Lacté	Epices	
Vanille	Belle gourmandise	
Fruits secs en rétro nasal		
Bouche typée xérès	Amandes	

<u>Notes sur verre vide :</u>	
Céréales, malt	
<u>Indice de satisfaction (personnel - /10) :</u>	
Nez :	7
Bouche :	6
<u>Commentaires :</u>	
Beaucoup de finesse, très joli whiskey	

PRODUCER'S TASTING NOTES

Nose: It is the contribution of the French oak which drives the initial aroma adding some crisp woodland notes to the spicy Single Pot Still character. The wine seasoning brings a delicate touch of floral perfume and a hint of ripe berries such as raspberries and strawberries, these are in addition to the orchard fruits typical of Green Spot.

Taste: The familiar mouth coating effect is a very satisfying balance of oak and spices. Some vanilla sweetness works in harmony with the dry wine influence, while the fresh orchard fruits and French oak combine effortlessly with barley grains to complete the complexity.

Finish: The rich French oak character is slow to fade leaving the wine and spices of France and Ireland with the last word.

TASTING NOTES BY STUART P

Nose: Fresh apples, warming berry fruit, woody spice, aromas of egg custard and crème brûlée, along with rose petals and nutmeg.

Palate: Fresh and fruity initially, with refreshing fruity notes of green apple, greengage, melon and soft notes of raspberry, then spicier notes take over – clove and nutmeg.

Finish: The soft red fruits balance well with the firmer, spicier notes.

Comment: The 12-24 months this whiskey spent in wine casks is apparent, with the red-berry fruits coming through nicely. Overall, though, this is a solid single pot still Irish whiskey with a good mix of green fruit and rich spice.

master of malt : 75,20 € (sold out au 21 03 16)

Notes complémentaires :

A special edition of Green Spot, this was aged initially in a combination of bourbon- and oloroso-sherry casks before being finished for up to two years in barriques from famed Bordeaux winery Château Léoville Barton. A sweet blend of orchard fruit and spicy flavours.



Master of Malt :

Green Spot Ch. L. Barton Bottling Note

The first ever single pot still Irish whiskey finished in Bordeaux casks! The choice of Bordeaux wine is also significant - Ch. Léoville Barton is not only a highly-regarded grand cru Château, but one that takes its name from the Irish 'Wine Geese' winemaker Thomas Barton. In fact, Léoville Barton is still run by his descendants to this day. This bottling is a celebration of shared Irish heritage. Matured initially in a mixture of ex-Oloroso Sherry, fresh American oak and ex-bourbon barrels, this Green Spot whiskey is then finished in the ex-Château Léoville Barton Bordeaux wine casks for 12 to 24 months.

Tasting Note by The Chaps at Master of Malt

Nose: Wild raspberry, a little pot pourri, crab apple, honey and gingerbread.

Palate: Toffee, green apple, lemon peel, vanilla, redcurrant and warming spice.

Finish: Long and quite dry with cereal and plenty more spiciness!

1			Bourgeon de cassis
2	Floral	Floral	Géranium
3			Miel
4			Rose
5			Feuille de tabac
6	Herbacé		Foin
7			Herbe verte
8	Fruité	Fruits frais	Ananas
9			Cerise
10			Pêche
11			Poire
12			Pomme
13		Citron	
14		Agrumes	Mandarine
15			Orange
16		Fruits secs	Pamplemousse
17			Figue sèche
18	Noix		
19	Boisé	Ligneux	Pruneau
20			Chêne
21		Vineux	Résineux
22			Sherry
23		Amandes	Amande grillée
24			Noisette grillée
25			Noix de coco
26		Vanillé	Caramel
27			Chocolat
28			Crème anglaise
29	Vanille		
30	Anis		
31	Epicé	Cannelle	
32		Gingembre	
33		Herbes aromatiques	
34		menthe	
35		Noix de muscade	
36		Piment de la Jamaïque	
37		poivre noir	
38	Moisi	Réglisse	
39		Terreux	
40	Grains	Céréales	Biscuit
41			Café
42		Malté	Pain grillé
43			Malt
44		Huileux	Beurre
45			Cuir
46	Phénolique	Fumé	Viande grillée
47			Fumée
48		Tourbe	
49		Médicinal	Algue
50			Coquillage
51	Brûlé	Médicinal	
52		Caoutchouc	
53		Goudron	
54			Note soufrée