

Tasting notes

Member's First General Dinner
September 20, 2018

During the dinner just two whisky been suggested in combination with the wine of the finishing cask and objective to find out the impact of the finishing barrel to the whisky.

1. Strathisla Keepers of the Quaich Collection #1 release 2016 & Berry Bros. & Rudd Fino by Emilio Lustau .

The iconic sherry producer's cooperation with the eldest UK wine & spirit merchants delivered the excellent Fino with clean and dry taste .

It was not so easy to find out the exact impact of the sherry cask to the whisky, because of the whisky's extremely complex and reach nose and taste. After extravagant tasting, included mixing whisky and sherry in the mouth together, we came to the conclusion, that the edition of the dry apples to more sweet fruit flavors (orange marmalade, dates, mango) should be exactly the impact of the sherry. Should sherry barrels came from Oloroso and not Fino, they could also been the source of the roasted almonds flavor in this exception sample of Strathisla.

2. I thought that the second exercise would be more easy, but had not taken into account that it came at the end of the dinner after two excellent wines :
2015 Chablis, Mont-de-Milieu 1er Cru, Domaine Pinson (Surprisingly iconic Chablis with perfect balance of acidity and sweetness regardless extremely difficult year !) and 2007 Chateau Figeac (another excellent balanced and pleasant wine from one of my favorite St.Emilion Chateau).

The combination of Sauterne cask finished Glenmorangie Nectar d'Or and 2005 Chateau Climens been the real challenge!

Both – another excellent creation of Dr. Bill Lumsden and unarguably one of the top Sauterns delivered such a strong character, that initially we struggled to find the parallel.

Finally we agreed that the tones of melon should be the cross-character of this two exceptional creations of the top Masters.