



Bastille 1789



40%

Master distiller Jean-Marc Daucourt uses French wheat and malted barley in his distillations and ages his spirit in different woods, noticeably Limousin oak. The nose brings marmalade, newly unfurled bracken, sanded wood on a workshop bench, light pepper, dried apricot, and pineapple. It's a well-balanced dram showing marmalade sweetness, fruit pastilles, lime zest, and ginger, which adds to the toasted, spicy tingle. The creamy mouthfeel concludes with the spices in retreat, leaving an orange hum. Some kind of wonderful.



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