



Kornog Roc'h Hir



46%

Made by the sea in Côtes d'Armor on direct-fired small stills attached to worm tubs, which the French elegantly call condenseurs serpentins. This has smoked fish, iodine, pine forests, driftwood, lemon zest, and clean medicinal qualities rather than peatiness. Waxed lemon, light fudge, lemon bonbons, and vanilla from the bourbon barrels ride a crescendo of pepper and ginger before smoke obscures all before it. A match for any Islay.



—Vol. 27, #3

