



Glann ar Mor NAS



46%

French whisky encompasses a wide range of approaches and flavors, from the hugely aromatic

P&M from Corsica to the understated Alsace whiskies of Elsass, Meyer's, and Uberbach.

There is a trio of whiskies from Brittany. Guy le Lat's Eddu uses buckwheat to create a whisky that out-ryes rye. Distilerie

Warengheim makes the most widely-seen whisky, Amorik. But for this writer the one to watch is

Glann ar Mor ('by the sea'), established in 2005 by Jean Donnay. A traditionalist approach: direct fire, wooden washbacks, wild yeast, and worm tubs yield a single malt whisky that, though barely over the 3 year legal limit, is already complex: think barley sugar and apricot. The fire and the worms give the mid-palate some real weight (boding well for longer-term maturation), but the slow distillation has added floral notes that dance on top. £55



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