



Hedgehog



40%

It's not compulsory to follow a Scottish way of whisky making. M.

Olivier Perrier in the village of Herisson the middle of the

Auvergne has taken a bourbon base (65% corn with malted barley and rye) and distilled it in a Cognac-style alembic before aging it for three years in Tronçais oak.

Any thoughts that M.Perrier is digging deep into his terroir can be quickly dismissed: the recipe is one for moonshine extracted from a South Carolina musician! His

whisky (or should that be whiskey?) is fat and oily, with lots of corn and the scented note that these French whiskies all seem to share. It has a palate where the deep and the savory dance around each other that, while not exactly controlled, would be perfect to accompany an evening of blues in the middle of France. €37



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