MAISON BENJAMIN KUENTZ

ÉDITEUR DE WHISKY FRANÇAIS

Maison Benjamin Kuentz Vegetal Musette

What if the French Invented Whisky?

IT HAS THE FRESHNESS OF A GARDEN SHELTERED FROM THE SUMMER. A festival of floral notes and cereal flavours makes Végétal Musette a whisky of wild youth and vivacity, free to flirt with a sparkling water. On the nose, a swing of malt flavours, wet grass, Granny Smith, crunchy pear and tropical vanilla. The palate, unctuous and light, gently abandons the spice and revives around eucalyptus, lemon and green pepper. Its finish concedes a touch of warmth, between honey and dried malt.

Technical Details

COUNTRY OF ORIGIN: France TYPE OF SPIRIT: Single Malt Whisky MASH BILL: 100% Barley CASKS: Ex-Cognac casks PROOF: 90



RATINGS

92 Points, Whisky Advocate: "This line of quaffable contemporary whiskies is sourced from accross the country, and this expression uses cognac cask-finished whisky from Charentes in western France. Cool white fruit, summer meadow, freshly mowed lawn, lemon zest, fruit flavored water, and white pepper aromas. The palate is juicy with lemon, creamy vanilla, malt, fudge, and honeycomb, then tanguy clementine, cracked black pepper-corn, candied orange, and toffee. This is high-quality, refined, and rather irresistible."

Product Specs

ABV: 45% **QPC:** 6

CASES PER LAYER: 22 CASES PER PALLET: 88

