

“A History of Excellence”

The Mashbill and Distillation

The character of Milhòc whisky comes from its mashbill, composed of 54% corn and 46% French malted barley. The distillation process employs a traditional Armagnac alembic, allowing for slow and precise distillation. The whisky exits the column at 61% ABV

Aging Process

Selected toasted American oak barrels (charred 3 & 4), ex-Bourbon casks of prime quality and ex-Armagnac casks gives a particular style that will leave its marks on your tasting experience.

Tasting Notes

NOSE: tonka, butterscotch, cocoa

MOUTH: rich, gourmet and long finish

ABV: 50%

70cl

Première Flamme

