



Signatures Vignerons
M. Hostomme - A Chouilly

ESPRIT DE MALT by GUILLON M. HOSTOMME "FINITION"

Technical characteristics

Malt: Malt comes from the Marne region. At the Guillon distillery, it is ground and then mixed with hot water to create a sugar-laden malt juice.

Fermentation: A unique method; the Guillon distillery uses yeasts from the Champagne region and then adds sugar to stimulate fermentation.

Distillation: The Guillon distillery carries out a double distillation. At the end of the second distillation, 80% ABV alcohol is recovered. A first dilution is made with spring water before the distillate is put into barrels.

Ageing: After 7 years ageing in white Burgundy barrel, a second 12 months ageing called 'finition' was carried out in 3 M. Hostomme oak barrels which were successively used for 4 vinifications of Chardonnay Grand Cru de Chouilly.



Tasting



Mahogany colour with
reddish highlights



Fragrant and silky on the
palate, with fresh notes of
citrus fruit, honey and vanilla.



Aromas of dried fruit and
candied citrus. Spicy and
ginger notes. Hints of salted
butter caramel. Long, complex
finish with subtle spice notes.