

Scientific Lectures

Hors d'Oeuvre (used for starves and maturing)

1. **Cognac**, 51% vol. Distilled Chenin blanc white wine.
White wine grape variety from the Loire Valley of France. Matured with oak staves.
2. **Mirabelle brandy**, 45% Matured with whisky oak staves
Made by picking *prunus cerasifera* in late summer, fermented with yeast 01,
3. **Honey nectar**, 45%.
Distilled mead made with honey with yeast 01, Matured with whisky oak staves.
4. **Bourbon** whisky, 44%.
Corn, rye, wheat, barley with yeast 04. Matured with american white oak staves
5. **Spiced rum**, 42%.
Melasse, cane sugar and yeast 02. Matured with oak staves and species.

Whisky (new make) menu

6. Single malt, 46% (yeast from a honey bee)
Fermented with saccharomyces yeast (yeast 02, notes of cherry stone and raspberry)
Matured with bourbon, rum and mirabelle staves
7. Single malt, 46% (yeast from Lavender flowers)
Fermented with saccharomyces yeast (yeast 20, ripe bananas with a hint of apricots)
Matured with cognac, bourbon and rum staves
8. Yeast Ring, 46% (yeast from Pea flowers)
Fermented with yeasts from a Yeast Ring (yeast 05, notes of pear)
Matured with cognac, bourbon and honey nectar staves
9. Single malt, 44% (yeast from Blackberry flowers)
Fermented with brettanomyces yeast (yeast 06, notes of mango and black pepper)
Matured with cognac, bourbon and mirabelle staves.
10. Single malt, 42%
Fermented with spontaneous wild fermentation, placed under cherry trees.
Matured with bourbon, cognac and mirabelle nectar staves
11. Smoked single malt, cherry and walnut wood, 42% (yeast from a honey bee)
Fermented with saccharomyces yeast (yeast 02, notes of cherry stone and raspberry)
Matured with bourbon, mirabelle and rum staves