



BEN NEVIS CLUB

A L K M A A R

Bob Wenting

30-09-2019

Agenda

4 november: Proeverij

29 november: Feestavond

Let op, de feestavond is verplaatst naar 29 november in verband met het sluiten van Koekenbier!

Cinnamon dusted custard



Details

<i>Bottelaar</i>	SMWS
<i>Vat nr</i>	9.163
<i>Regio</i>	Speyside
<i>Gedistilleerd</i>	15-09-2005
<i>Leeftijd</i>	13 jaar
<i>Vat type</i>	Refill Ex-Bourbon Barrel
<i>Sterkte</i>	57,5 %
<i>Flessen</i>	205

Soft and sweet vanilla sponge cake beckoned a wave of gentle fruit that incorporated peach and apricot with sweet apples. Wafts of white flowers and pear drops washed over an afternoon's cream tea, with a dusting of icing sugar and a wooden spoon in jam. Flavours of ginger marmalade coated the mouth with the texture of waxy lemons and orange oils, whilst a touch of cinnamon spice floated on a bed of custard. Thyme and pumpkin seeds delivered us to dry cider and under ripe melon with a fresh slice of gooseberry tart and green apples. The sweet and tingly sensation of honeydew peppers carried us to a finish of fruit jellies and tangerine with a long lasting clean and oaky character.

Sacrebleu!



Details

<i>Bottelaar</i>	SMWS
<i>Vat nr</i>	54.74
<i>Regio</i>	Speyside
<i>Gedistilleerd</i>	05-05-2006
<i>Leeftijd</i>	12 jaar
<i>Vat type</i>	First Fill Ex-Bourbon Barrel
<i>Sterkte</i>	58,7 %
<i>Flessen</i>	210

We felt we had been transported into the kitchen of a monastery with Carthusian monks making Chartreuse pancakes – the ingredients: flour, eggs, lemon juice, butter, beer (no surprise there) and, of course, plenty of green Chartreuse liqueur. Sweet and creamy on the palate neat like a French pear and almond puff tart with a sprinkling of ginger, cinnamon and demerara sugar. With a tiny drop of water a rhubarb crumble next to a watermelon salad topped with balsamic vinegar, whilst to taste fresh, sweet and creamy – vanilla, menthol and cherry fruit sweets and wait for the finish, like an authentic buttery French brioche loaf.

The inner light



Details

<i>Bottelaar</i>	SMWS
<i>Vat nr</i>	46.68
<i>Regio</i>	Speyside
<i>Gedistilleerd</i>	-
<i>Leeftijd</i>	25 jaar
<i>Vat type</i>	Refill Ex-Bourbon Hogshead
<i>Sterkte</i>	53,9 %
<i>Flessen</i>	288

A luscious and inviting aroma of green fruit syrups, wax polish, incense, stone fruits and wildflowers. Underneath there is an earthy streak and a silky note of honey infused porridge. Water gives more floral aspects, blackcurrant compote, pecan, banana, marzipan, cherry liqueur, boot polish and mandarin with a few touches of dried herbs and honeycomb. The palate begins with manuka honey, tea tree oil, darjeeling tea and lemon cake. A few drops of clove oil and some poppy seeds as well. With water there's dark chocolate, ginger and bark. A wee kumquat and some marmalade on rye bread leads us into a long and moreish finish.

FOKKE & SUKKE

PROBEREN ZICH AAN DE STIKSTOFNORMEN TE HOUDEN

ZIT JIJ NOU VOOR DE
TWEDE KEER TE POEPEN
VANDAAG?!?



Pauze

FOKKE & SUKKE

LATEN HUN KINDEREN MEEBESLISSEN OVER DE HPV-PRIK

WAT WIL JE LIEVER:
AUTISME...

...OF
PENISKANKER?



Fifty shades of lemon



Details

<i>Bottelaar</i>	SMWS
<i>Vat nr</i>	51.13
<i>Regio</i>	Ireland
<i>Gedistilleerd</i>	16-01-2001
<i>Leeftijd</i>	17 jaar
<i>Vat type</i>	Second Fill Ex-Bourbon Barrel
<i>Sterkte</i>	54,7 %
<i>Flessen</i>	175

We were intrigued by the sharp and sweet citrus notes, "Like homemade limoncello" suggested one panellist. "Lemon drizzle cake with lemon icing" said another. "Lemon meringue pie" insisted a third. With the theme well established we delved deeper to find herbal notes of lemon verbena and lemon thyme. Lemon and honey lozenges, hot toddy, and the effervescence of cloudy lemonade. The first sip represented a change of gear into melon, then mango and up to pineapple custard slices. We thought, perhaps, that the custard had hints of nutmeg and cinnamon. Far from being one dimensional, this whisky is the perfect composition of theme and variation.

Honey and herbs on ham



Details

<i>Bottelaar</i>	SMWS
<i>Vat nr</i>	36.161
<i>Regio</i>	Speyside
<i>Gedistilleerd</i>	-
<i>Leeftijd</i>	12 jaar
<i>Vat type</i>	Refill Ex-Bourbon Hogshead
<i>Sterkte</i>	58,9 %
<i>Flessen</i>	274

The nose was a spectacle of temptation, combining sweet notes of butterscotch and fudge with all the aromas of a Sunday roast. Sweet vermouth introduced complex herbal tones that opened into rosemary and tarragon topped lamb, slow roasting in an oven beside carrots and parsnips drizzled with honey. Buttery textures brought us to creme caramel that became hot chocolate before moving to mocha coffee. Sweets notes of vanilla sponge cake merged with toffee sauce and a balanced tingle came from pink peppercorns and candied ginger. Honey roast ham returned us to richer realms with a fruity twist from blackberries and quince jelly before digestive biscuits welcomed us on the finish.

Drampagne extra brute



Details

<i>Bottelaar</i>	SMWS
<i>Vat nr</i>	53.294
<i>Regio</i>	Islay
<i>Gedistilleerd</i>	-
<i>Leeftijd</i>	9 jaar
<i>Vat type</i>	Refill Ex-Bourbon Hogshead
<i>Sterkte</i>	59,1 %
<i>Flessen</i>	328

The Panel found this one started quietly but quickly roared into life with notes of green peppercorns in brine, German Rauchbier, smokey wash, hot grist, mandarin liqueur, pear flesh, sourdough starter and an autolytic aspect like a good Blanc du blanc Champagne. With water notes of rosemary, smoked hickory wood and pickled onions all emerged alongside lime zest, fish sauce and red chilli. The palate was hugely medical with notes of gauze, embrocations, iodine, lemon juice, cough mixture and tar liqueur. Water heightened the complexity with subtler notes of juniper, black pepper, gentian eau de vie, seaweed, sushi rice with white wine vinegar and twiglets.

VRIENDEN VAN BNC



WHISKY import



STUDIO ALKMAAR



Complete Store van Dijk B.V.

- Hydrauliek
- Pneumatiek
- Slangen
- Fittingen
- Las toebehoren

