

MAISON HUIBAN

Distillerie des Dames Blanches

Whisky Single Malt

Cereals

100% barley from the Champagne-Ardenne region
Single malt

Description

This single malt whisky is the culmination of over three years of dedication. Produced with barley grown on our farm and sourced from partner breweries, we carry out the entirety of the brewing, distilling and ageing processes in our own distillery, located in the historic convent of Queen Blanche of Castile.

The distillation occurs in our traditional double-pass Charentais still, giving us eaux de vie of the highest quality.

We carry out the production and ageing of our whiskies with the utmost care, in line with the specifications for French whisky, resulting in a 100% Champagne-Ardenne single malt whisky.

Technical characteristics

Aging begins with several months in Champagne casks, which lend structure and body to the whisky. It then continues in Meursault wine barrels, imparting delicate notes of white flowers, before finishing in Ratafia Champenois casks from our own champagne house, Champagne Auguste Huiban.



+33 (0) 3 26 58 10 55

info@champagne-maison-huiban.fr

1 Rue de la Barbe aux Cannes
51700 Jonquery