



Object of the Newsletter

To promote the appreciation of fine Scotch Whisky, the area from which it comes, the people that inhabit the land and it's history. By the way, I am merely expressing my opinion on the whiskies I am tasting, as you know, everybody has one.

I now a look at the Longmorn 16-year-old which I tasted at the bar, on a Virgin Atlantic upper class flight from London to San Francisco. Unusually on a flight, when I asked if they had any single malt? I wasn't given a miniature bottle, the barman put a glass (a real glass) in front of me and picked up a bottle of the Longmorn 16-year-old and poured a good measure for me, so I had a few more (it was a long flight). That way I could be sure to assess what I really thought of it.

On first smell, I thought it came across as a lowland whisky, with light almost green fresh citrus and herbs, but on tasting it, yes, I still got the herbs and citrus but it had more fruit than I would have expected from most lowland whiskies, definitely a Speyside whisky. Longmorn distillery was founded in 1893, in Longmorn, Moray.

So, would I buy this speysider? Absolutely!

[You can buy Longmorn 16-year-old for around \\$85.00 a bottle.](#)

Tasting Notes

Nose - Apple, citrus & fresh herbs

Palate - Apple, Christmas cake fruits & a hint of spice

Finish - Long with delicate fruits

“Slainte Mhath”

Paul Bissett





Who needs a man cave?

I was over visiting my buddy Mark at his home in Northern Nevada recently and after dinner we left his wife enjoying an old movie and went to his man cave to sample some of his whiskies. I'm not saying he has good taste, but not only does he have a Glenfiddich "Snow Phoenix" on the bar (which I tasted again, for the first time in years), but he also has my first whisky book "Whisky Traveler" right there on the bar. Obviously a man of discerning quality.

I don't know why I took such a narrow picture, as I didn't get in the top shelf or the side cabinets, to show the full extent of what he has on offer, and offer it he does! He doesn't restrict you in what you can have, the only condition is that you must be a serious whisky drinker. If you don't know a single malt from a blend, or an American from a scotch, don't expect to get the top shelf stuff, but if you know your stuff, he'll give you his best stuff.

Thank you Mark, you are a generous host, very much appreciated. As to who needs a man cave? After seeing Mark's, I do!





Below is a simple guide to help you choose your single malt Whisky, and the flavor notes you should expect from it. Being Scottish I recommend you find a likely candidate and try it in a bar before buying the whole bottle. This Issue; [Longmorn 16-year-old](#). For more information go to www.chivasbrothers.com/about-us/our-brands/longmorn





5 Whisky and Cheese Pairings

The sommeliers may shiver with disgust when reading this next statement but we think Wine has some new competition when it comes to cheese pairing. Whisky and food pairing is quickly becoming a hot trend for 2018 and we are here to help you pioneer the latest style of Scotch drinking in the safety of your own home tastings.

Now the last thing we would want to do is argue with our Wine connoisseur buddies. After all, the principles and knowledge they have built while pairing Cheese and Wine for years gives us a great starting point for the types of pairing to look for with Whisky.

Let's keep things simple and say that generally speaking when pairing Wine and Cheese you are looking to unite two strengths of flavor. Whisky and cheese work in the same way. In other words, a smelly, hard blue cheese requires a strong, full-bodied Malt while a soft and creamier cheese works best with light, smooth tasting Scotch.

The exception to this rule, however, is Peaty Scotch. Whether full-bodied or light it tends not to work as well with cheese as it overpowers a lot of flavors. Nevertheless, if you can't keep away from the smoky stuff we've thrown in a sneaky peaty option for you to enjoy as our final pairing.

1. The Classic Combo

Crottin de chavignol is the most well-known type of goat cheese that you'll regularly find on any respectable cheeseboard. Aside from the fancy French name it offers a nutty creaminess that often gets paired with a classic medium-bodied French red wine like Côtes du Rhône.

We'd hate to mess with an old-time favorite so it seems only fair to choose a medium-bodied Whisky from the classic region of Scotch. Your favourite fruit Speyside malt may be worth a try here but we'd recommend the Aberlour 12-year-old. The combination of maturation in Oak and Sherry Casks with this Scotch create a nicely balanced Malt with flavors of sweet raisins and cherry. It's always a crowd pleaser of a Scotch and with its medium body will be the ideal way to get your cheese tasting up and running.



5 Whisky and Cheese Pairings cont.

2. A Salty Surprise

For our second one we need to start things off with a bit of education on cheese crystals. These are the harder white crystals of salty deliciousness that you'll find growing on cheeses as they are left to mature. They aren't desirable on all cheese but with the popular hard cheese Comté they are a real sign of quality. A well-aged 24-month Comté will still contain the iconic earthy and creamy flavors of this famous cheese, but also offer some scrumptious hits of an almost crunchy salt flavor.

To help bring this out we'd pair this with a Scotch from the Orkney islands called Scapa Skiren. It's been matured in first-fill Bourbon Casks and offers some delightful honey and vanilla notes that work well with the cheese. Interestingly though it has gained a bit of a reputation for clear salty notes in the flavor and therefore does a great job of bringing out the flavors of those lovely crystals.

3. Blue Sherry Boom

Now we are getting into the strong stuff. Blue cheese tends to be loved or hated but no quality cheeseboard will be without it. They are real melt-in-the-mouth cheeses with a distinct and lasting flavor that screams out for a strong full-bodied Scotch. Roquefort for example is a rich sheep milk cheese with tangy, sharp flavors that would overpower a lot of Scotch Whisky. For that reason, we'd highly recommend full-bodied Scotch that has benefitted from long periods of Sherry Cask maturation.

The GlenDronach Allardice has been matured exclusively in Oloroso Sherry Casks for all 18 years of its maturation and is as richly flavored as any Scotch on the market. With dark notes of red cherries and even chocolate this is one of the finer Sherry boom Whiskies out there and will stand up against the strength of any quality Roquefort you can get your hands on.

4. The Soft Royal

After all that blue cheese strength it's time to take things down a notch with a softer cheese and light Scotch Whisky. Mont d'Or is one of those oozy French cheeses made from cow's milk that you have to serve with a spoon. No cheese knife necessary!



5 Whisky and Cheese Pairings cont.

The lighter creamy flavors work really nicely with a more refined and floral dram like Royal Lochnaggar. Again this is a nicely balanced Whisky so ideal for food pairing and its subtle complexity of Lemon and Oak tasting notes do not get lost with softer cheese.

5. Smoky Sensation

Sometimes you've just got to break the rules. Although a lot of people will shudder at the thought of trying to pair a peaty Whisky with cheese we may have found a way to do it. Smoky cheese of course!

Most varieties of cheese have smoky editions so get a hold of your favorite and try it with a really peaty Whisky that can hold its own against the smokiness of the cheese. We'd suggest a Laphroaig 10-year-old. The unique peaty flavor does not get lost in the cheese and brings an added edge of smokiness to the cheese.

<https://flaviar.com>

