

HERITAGE BOOKLET

SINGULAR
SINGLE MALTS

BRUICHLADDICH (ISLAY, SCOTLAND)
WESTLAND (PACIFIC NORTHWEST, UNITED STATES)
DOMAINE DES HAUTES GLACES (ALPS, FRANCE)

HERITAGE BOOKLET



COHERENTLY DIVERSE

**In widely different environments,
these three distilleries cultivate excellence
by sharing the same values: faith in the virtues
of terroir, people and time.**

_BRUICHLADDICH DISTILLERY, SCOTLAND

Islay is renowned for its particular style of single malts, but Bruichladdich is one of the few who distil using barley grown on the island, thus rekindling the concept of terroir and its central role in shaping the character of their *eaux-de-vie*.

As flavour explorers, the founders decided to distinguish between three single malt families within the distillery: Bruichladdich, Port Charlotte and Octomore. The distillery also makes the well-known gin The Botanist.

_WESTLAND, UNITED STATES OF AMERICA

Located in Seattle on the northwest coast of the United States, the Westland distillery makes its single malt whiskies in a distinctively American style. Westland's commitment to sustainability is inherent in the spirit of its

founders, who honour land, heritage and patience. At once avant-garde and traditional, their approach has been crowned with success and lauded by multiple awards, especially the iconic Garryana.

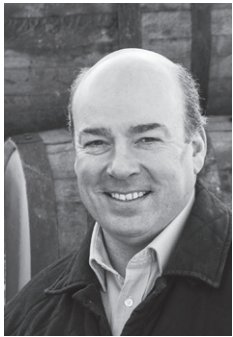
_DOMAINE DES HAUTES GLACES, FRANCE

Domaine des Hautes Glaces is a mountain distillery located in Trièves, in the heart of the French Alps. The distillery creates and offers a range of spirits made from

ingredients sourced only from this terroir, in line with organic and rural production methods. It is a utopia rooted in reality, driven with unwavering passion.

DISTILLERS OF CONVICTION

At the helm of their distilleries since their creation, these men embody a new attitude towards distilling: they are committed, humble in their exchange with nature and uncompromising in the upholding of their values.



_SIMON COUGHLIN,
FROM GRANDS CRUS TO ISLAY

He formed strong convictions that he took forward into his approach to whisky. Notions of terroir, celebrating different varietals and farming locally were all essential.

Before resurrecting Bruichladdich Distillery in 2001, Simon Coughlin worked with fine wines. Here, he formed strong convictions that he took forward into his approach to whisky. Notions of terroir, celebrating different varietals and farming locally were all essential. In Islay, he created the ideal conditions to put his theories into practice by gradually re-rooting the production of his single malts, from the barley grown

by the island's farmers to the bottling process. The tremendous success of this resurrection only strengthened Simon's uncompromising attitude. To him, taste and curiosity will always come before considerations of cost and yield. He continues to be influential in Bruichladdich's future through his current role, as head of Remy Cointreau's Whisky Division.



_MATT HOFMANN,
DISTILLER BY CALLING

He understood the potential of his native region very early on and became the pioneer of American single malts.

Since he was young, Matt Hofmann has been fascinated by stills. This distillation expert, a graduate of the London Institute of Brewing and Distilling and of Heriot-Watt University in Edinburgh, understood the potential of his native region very early on and became the pioneer of American single malts. He created the Westland distillery in the city of Seattle in 2010. Since then, this

visionary perfectionist has become a leading figure in the "new wave" of distillers, accumulating prizes and awards for the excellence of his whiskies and the consistency of his high-quality approach. Red-bearded Hofmann also founded the American Single Malt Whisky Commission and is a popular speaker sitting on other distiller associations.



_FRÉDÉRIC REVOL,
THE FARMER-DISTILLER

This keen whisky enthusiast is sure about one thing: the provenance of grain is not given sufficient consideration in single malt production.

After three years of intense preparation, agricultural engineer Frédéric Revol founded Domaine des Hautes Glaces in 2009. It is situated at an altitude of 1,000 metres, on the Trieves plateau in the Alps, where organic farmers grow very particular grains. This keen whisky enthusiast is sure about one thing: the provenance of grain is not given sufficient

consideration in single malt production. This is why he only distils locally produced barley, wheat and spelt. Ten years later, despite the possibility of significantly expanding his production, he holds firm on his rule. Backed by Remy Cointreau, he maintains flavour integrity by refusing ingredients sourced outside of the Trièves plateau.



REFOCUSING ON TERROIR

Terroir and whisky? The notion had been neglected since whisky brands started importing barley from all over the world for production. Yet, there are many natural factors at play in forging a single malt's personality: the soil where the grain is grown, the air it breathes, the peat used to malt it, the water used for mashing and the climactic conditions of maturing casks. In 2004, Bruichladdich was the first Islay distillery to revive a partnership with the local farming community to grow barley on-site, on the island of Islay. In addition to benefiting the local community and its economy, the locally grown barley and 100% Islay maturation naturally demonstrate the unique terroir of Islay.

" The region has two of the best barley growing terroirs in the world, our remarkable water comes from the Cascade Mountains, and we are surrounded by a cultural heritage that has long challenged conventional thought ".

For the founders of Westland and Domaine des Hautes Glaces, the concept of terroir was the very foundation of their project. Their whiskies are inseparable from the land where the grains are grown: in the State of Washington for Matt Hofmann, and the Trièves plateau for Frédéric Revol. Revol speaks of the "genius of place" to define the geological, climatic and historic heritage of his Alpine enclave, which imbues his *eaux-de-vie* with a unique character. As for Matt, he decided to base his distillery in Seattle as "the region has two of the best barley growing terroirs in the world, our remarkable water comes from the Cascade Mountains, and we are surrounded by a cultural heritage that has long challenged conventional thought".



A LOCAL RESPONSIBILITY

The three distilleries contribute to the local economy and culture at their production site.

_ ISLAY'S LEADING EMPLOYER

Today, 80 people work for Bruichladdich Distillery on the Isle of Islay, and many more are hired as farmers, transporters, builders and entrepreneurs. Since the distillery's resurrection, its management has made decisions placing the local population at the very heart of the business model. Bruichladdich is the island's

largest private employer as a result. Where the population of Islay was once in decline, with many people leaving the island in search of work, they can now remain in their native land and help it thrive. Bruichladdich Distillery's sustainability and socio-economic principles have recently been validated by their B Corp certification.

_ KNOWLEDGE SHARING

Westland Distillery works in close collaboration with farmers, maltsters and researchers in the Skagit Valley, north of Seattle. They develop unique barley varieties selected for flavour and viability

in sustainable agriculture systems, rather than just for yield. This research not only benefits Westland, but also other distillers, brewers, chefs, farmers and the wider, regional population.

_ THE SOLIDARITY OF HIGHLANDERS

Farmers are vulnerable against the extreme climate of the Alps. They need to have special determination to keep going. In Trièves, this added value is provided through an advanced organic approach, as envisaged by Frédéric Revol. In the distillery's inauguration,

he was able to count on spontaneous support and solidarity in his remote location. In return, he has contributed to the local economic micro-climate. He employs some ten people, in addition to the twelve partner farmers who supply grains to the distillery.

A FEW KEY DATES

1881 Bruichladdich Distiller is built on Islay by the Harvey brothers.

1994 Bruichladdich Distillery closes its doors.

2001 The distillery is reopened by Mark Reynier and Simon Coughlin. It is named Distillery of the Year for the first time.

2004 Bruichladdich grows barley on Islay for the first time.

2008 Barley is first sown on the Trièves plateau.

2009 The farm distillery of Domaine des Hautes Glaces is founded.

2010 Westland Distillery is founded.

- 2012
- Bruichladdich distillery joins Rémy Cointreau.
 - Release of the first Domaine des Hautes Glaces whisky aged in oak casks.

2013 The first American single malt is bottled by Westland.

2014 Bruichladdich launches its "Regional Trials" experiment, distilling the same variety of barley grown in the north, south, east and west of Scotland in an exploration of a Scotland-wide terroir.

- 2016
- Westland is named Craft Producer of the Year by Whisky Magazine.
 - Domaine des Hautes Glaces joins the Rémy Cointreau Group.

- 2017
- Westland joins the Rémy Cointreau Group.
 - The first crop of rye is grown on Islay by farmer Andrew Jones, thus introducing additional grains into the crop rotation. 7,500 trees are planted at Coultorsay.

2018 Matt Hofmann is named Master Distiller of the Year by Whisky Magazine.

2019 Garryana 3/1 is named American Single Malt of the Year by Whisky Magazine.

- 2020
- Bruichladdich's total workforce reaches 104 people, of which 80 are based in the Isle of Islay.
 - Domaine des Hautes Glaces new installations are brought into service, tripling the farm distillery's production without changing its craft methods.



