



Guglielmo Rocchiccioli

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WORLD'S HIGHEST RATED BOURBON

**JIM BEAM – BLACK EXTRA-AGED – BOURBON – KENTUCKY
STRAIGHT BOURBON WHISKEY 75CL / 750ML 43%**

**DISTILLED AND BOTTLED BY JAMES B. BEAM DISTILLING CO.
– BEAM – CLERMONT – FRANKFORT – KENTUCKY – USA**

TIME HONORED FAMILY RECIPE SINCE 1795

LEGACY

By giving our classic Jim Beam Black, the important added ingredient of time in our charred white oak barrels.

We discovered the smooth caramel and warm oak notes of this Premium Extra-Aged Bourbon.

A full-bodied character that's definitely worth the wait.

QUALITY

Genuine Beam Bourbon Extra-Aged.



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At the visual analysis, it is brilliant and intense as usual for a spirit; as regards the chromatic tones, it is amber with gold reflexes.

At the olfactory analysis, it is intense and complex, and the perfumes, which compose the olfactory bouquet, are all clear, neat and limpid. As the description of the olfactory sensations, it is possible to identify wild flowers, daisies, violets, lavender, ivy, lemon blossom, cherry, banana, honey, wax, roasted wood and incense.

At the gustative analysis, there is a strong alcoholic sensation (crisping and drying sensation) that invades all the palate and lets the tongue resting, in order to identify the flavors (lemon and banana) which accompany to a pretty good bitter final; the correspondence between olfactory and gustative analysis is really interesting.

At the retro-olfactory analysis, the alcoholic sensation is lowered enough, leaving a gustatory space for the flavors of fruit and honey, but the bitterness surfaces again at the end of the exam, confirming exactly what it has been perceived at the gustative analysis.

The gustative aromatic persistency is about 37/38 seconds.

MARIDAJE: Milk Chocolate (44% cacao)

Parameters of the spirit-food combination:

- The fatness of the chocolate is counterbalancing the crisping alcoholic sensation of the whisky
- The sweetness of the chocolate is opposing to the bitter tendency of the whisky
- The structure of the chocolate is matching the structure of the whisky
- The gustative-olfactory persistency of the chocolate is pairing the gustative aromatic persistency of the whisky





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OPINIÓN PERSONAL: a very floral whiskey at the nose, but very alcoholic at the gustative and retro-olfactory level, with a bitter closing that can be identified as a common point between the two tasting levels; maybe, when tasting it, it could appear a little bit not so pleasant because of this bitter sensation, but in combination with a sweet chocolate it would be very enjoyable, and it could highlight the fruit aromas that, with the same punctuality of the bitter touch, are continuing to support the whisky tasting session.