



Guglielmo Rocchiccioli
Sommelier

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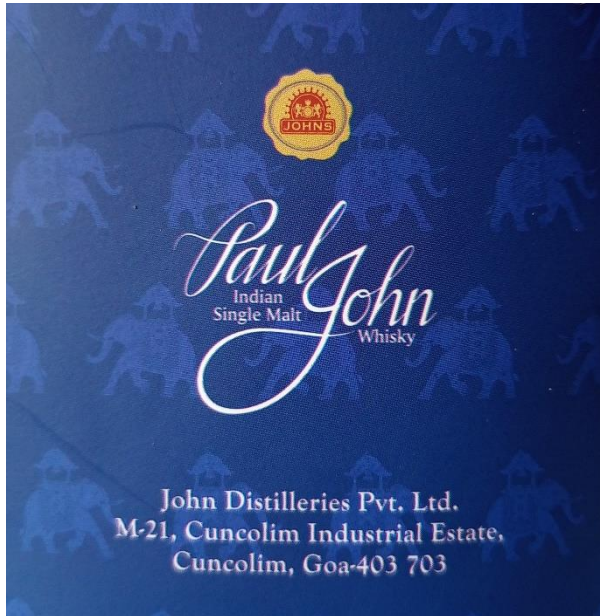
<https://pauljohnwhisky.com/en>

PAUL JOHN WHISKY – INDIAN SINGLE MALT 750ML 46%



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**MANUFACTURED & BOTTLED BY JOHN DISTILLERIES PVT. LTD.
M21, CUNCOLIM INDUSTRIAL ESTATE, CUNCOLIM
GOA 403 703, PRODUCE OF GOA, INDIA**

**BRILLIANCE
SINGLE MALT WHISKY – NON-CHILL FILTERED**

**NON-CHILL FILTERED AND NON-PEATED WITH A SWEET, LIGHTLY
SPICED FRAGRANCE. ITS HONEY-LIKE SMOOTHNESS LEADS TO A
WOODY FINISH WITH CREAMY TONES OF VANILLA.
EXPERIENCE A TASTE OF RARE BRILLIANCE.**



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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 golden yellow.

At the olfactory analysis, I find a good quantity of scents which well accompanies with the quality of the odours. The perfumes, which compose the olfactory bouquet, are all clear, neat and limpid. As concerns the description of the first, and well identified olfactory sensations, it is possible to recognize honey, aromatic herbs (mint), vanilla, banana, orange peel and cherimoya. As regards the second, but no less important, odorous scents, it is not so difficult to highlight tree bark, caramel, curry, saffron, white pepper, wet cinnamon, varnish, wood and charcoal.

At the gustative analysis, the sensation of alcohol is overflowing more in the moment of swallowing, with a strong pseudocaloric sensation, than during its staying on the palate with the crisping impact at the tongue, although in a second moment it also gains strength at the palate, invading even the upper gums; in the final there are flavors of rucola, wood and orange peel.

At the retro-olfactory analysis, the alcoholic impression is noticeably lowered, transforming into a sensation of softness that leaves as aromatic traces a few hints of honey, wood and orange peel, everything under the common denominator of a light bitterness.

The gustative aromatic persistency is about 31/32 seconds.



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MARIDAJE: Dark chocolate (70% cacao)

Parameters of the spirit-food combination:

- The fatness of the chocolate is counterbalancing the alcoholic and crisping 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 whisky with an interesting portfolio of aromas at the nose and a strong alcoholic potential at the palate; it tends to represent the perfect spirit for a night that seems to never end, and for another day that is on the point of beginning; thanks to the harmony generated by the distillate-chocolate combination, it is really possible waiting for a good ending and for an excellent starting, thanks to the tasting influences generated by this food-and-wine connoisseurship experience.