



Guglielmo Rocchiccioli

Sommelier

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**CHIVAS REGAL EXTRA – BLENDED SCOTCH WHISKY
SELECTIVELY MATURED IN OLOROSO SHERRY CASKS
AN EXTRAORDINARY RICH AND INTENSE BLEND
BLENDED AND BOTTLED BY CHIVAS BROTHERS LTD., DISTILLERS,
KEITH, AB55 5BS, SCOTLAND 750ML 40%**

***A RICH AND INTENSE INTERPRETATION OF THE CHIVAS HOUSE
STYLE***

Chivas Regal Extra takes the unequalled chivas house style and master blender's craft to a whole new level. The secret to its exceptional taste lies in blending with whiskies selectively matured in first fill Oloroso Sherry casks.

CASKS WITH CHARACTER

First fill Oloroso Sherry casks are highly prized by the Chivas Regal blending team for the rich, smooth taste and bold amber colour they give to this blend. Each Oloroso Sherry cask is seasoned in Andalucia, Spain before travelling to Scotland to mature some of the single malts used in this extraordinary blended Scotch whisky.

THE HOUSE OF CHIVAS REGAL

Chivas Regal is inspired by John & James Chivas, who pioneered and excelled in the art of blending whiskies in the 19th century this expertise has been passed down through generations of master blenders, creating the Chivas house style, long regarded as one of the most smooth and generous blended Scotch whiskies.



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At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit; the colour is totally amber.

At the olfactory analysis, the range of smells (all clear, net and limpid) includes vanilla, banana, yellow plum, mango, honey, soap, hay, smoked wood and red pepper.

At the gustative analysis, the heating and crisping sensation, justified for the alcoholic percentage of the spirit, is very strong and too much invasive; at the end of the mouth, the smoked wood aroma is dominant and let a quite consistent bitter flavour.

At the retro-olfactory analysis, the alcoholic sensation is somewhat weakened and at the beginning, the flavours that are coming out are composed by honey and smoked wood, while in the end, the orange peel gains its own space.

The gustative aromatic persistency is about 32/33 seconds.



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WHISKY-FOOD COMBINATION: Dark Naranja Chocolate (60% 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 standing against 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: if this whisky was tasted individually, it wouldn't be worth so much, while combined with this chocolate, the pairing is really appreciable: it is as one covered the sins of the other, creating a good synergy between two perfect partners: a very intriguing situation ...