



CHAPTER 7 PROLOGUE BATCH 3

Blended Malt Scotch Whisky

Chapter 7 Prologue Batch 3 is a small-batch vatting — Speyside and Highland malts from independent distilleries, bottled at 47% volume. Approximately 6,000 numbered bottles, natural colour, non-chill-filtered. MATURATION: four to eight years in bourbon barrels and hogsheads, vatted across the batch. Each release pulls a different cask set selected at peak — every numbered edition is its own assembly, even when the editorial brief stays the same. SERVING: pour neat in a Glencairn or over a single large ice cube — the cold opens the mid-palate. Solid Whisky Sour base: 50 ml whisky, 25 ml lemon, 15 ml sugar syrup, one egg white, shaken hard. A sharing bottle for an evening, not a collector's piece.



Tasting notes

Color

Pale gold with bright luminous highlights.

Aroma

Green apples, stewed apricots, spring flowers.

Taste

Lemon curd, caramel drops, fried cane sugar, white pepper, winter spice.

Finish

Long, sharp: peppery malt, lemonade, dark roasted coffee.

CHAPTER 7 The Monologue line gets the headlines — single casks, single voices, gone in 200 bottles. Prologue is the quieter discipline: small assemblies edited like a chorus rather than a soliloquy. This Batch 3 is what the line was built for — a deliberately accessible blended malt, same editorial standard as the rare single casks, priced for the bottle to be opened, not cellared.