### **Notes to Editors:**

The Singleton 39-Year-Old follows on from The Singleton 38-Year-Old within the Epicurean Odyssey Series born to embody this singular ambition in the pursuit of amazing taste through pioneering craft and experimentation. The series is a result of Maureen Robinson's unparalleled vision combined with exceptional craft on a journey to explore the realms of possibility for the world's best taste experiences.

# Ollie Dabbous's Course of A Feast Menu, with paired wines and whiskies from The Singleton's archives, and the Hedonism cellar

The Singleton 12-Year-Old Cask Sample

Beetroot in two servings: red & white, hot & cold

Nest Egg

Pedro Ximinez and Oloroso bespoke blend

Sea bass cooked in wood shavings; honeyed turnip dressing; perilla and cucumber wrap

Domaine de la Pousse D'Or Volnay 1er Cru Les Caillerets '17

Rose veal fillet, celeriac & black truffle; creamy lardo dressing

Château Beychevelle St-Julien 1996

Millefeuille & blackberry & muscovado crumble

The Singleton 39-Year Old

#### PRODUCT INFORMATION FOR THE SINGLETON 39-YEAR-OLD

**ABV:** 46.2%

**SKU FORMAT:** 3x1 70cl, 3x1 75cl

RRSP (GBP): £2,295 (including UK Duty & Taxes)
RRSP (USD): \$2,680 (excluding Duty & Taxes)

**RELEASE VOLUME:** 1,695 bottles

ALSO AVAILABLE IN THE EPICUREAN ODYSSEY RANGE: The Singleton 38-Year-Old

## **TASTING NOTES**

Appearance: Red-hued amber, polished rosewood. Fine beading

**Nose:** The nose-feel is mellow, and the aroma is profoundly complex. Mild at first and vinous, with fruity top notes suggesting a rich fruit cake with wine-soaked raisins, candied orange peel and toasted almonds. Later some butterscotch emerges, with a slightly burnt edge to the cake. Water dials back the fruit and introduces a cooling effect.

Body: Medium to full

**Palate:** At natural strength, light yet creamy-smooth; a very slightly waxy texture and mouth-watering, sweet start with a notably fruit clove-studded spiciness, succulent blackberries and muscovado crumble. Then gently drying, with more spice towards the end yielding a light peppery warmth. Richly flavoured and perfectly balanced, it drinks well neat. With just a dash of water, the texture is thinner, and the sweetness comes forward slightly; there is a share of salt not at the expense of spicier warmth, which returns to the finish.

**Finish:** Very long, fruity, and warming, with a lingering spicy warmth and a hint of salted plums in the aftertaste. The latter is increased by a drop of water, when the whole aftertaste becomes unusually menthol-cool, with perhaps a suggestion of cherry liqueur chocolates.

#### **DIAGEO**

Diageo is a global leader in beverage alcohol with an outstanding collection of brands across the spirits and beer categories. These brands include Johnnie Walker, Crown Royal, J&B, Buchanan's and Windsor whiskies, Smirnoff, Cîroc and Ketel One vodkas, Baileys, Captain Morgan, Tanqueray and Guinness.

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Celebrating life, every day, everywhere

## 'About Woods Quay'

Woods Quay is an extraordinary new building moored on the Thames; basking in the revered riverscape, from Waterloo Bridge towards Westminster and beyond. Step through the monolithic granite walls of Victoria Embankment, Bazalgette's 1870 feat of engineering, into the design vision of London's present day. Rising, phoenix-like, from the site of an original Victorian pier, offering our private charter guests a magnificent, 21st-century passage to their awaiting boat; or a place to pause, eat, drink and languish.

Their events yachts Silver Sturgeon, Silver Barracuda and Silver Darling now have a new, sleek home named Woods Quay which, after 20 years in planning and build, quietly sailed into place during London's lockdown. Now fully completed and fully opening on 21 June 2021.

Featuring a Michelin level open kitchen and private dining room and a spectacular bar, all framing the view of Westminster at water level, and 140m of private river moorings (the longest in central London). The quay is located directly in front of the Savoy Hotel's river entrance, a few steps from Covent Garden and on the quiet, leafy Victoria Embankment. Woods Quay also overlooks one of London's most famous views of Westminster, once painted by Monet.

Woods Quay's East Wing tasting room is overseen (in tandem with their renowned Silver Sturgeon river yacht) by Woods' own Head Chef who also partners Michelin-starred Ollie Dabbous of Mayfair's HIDE restaurant to create seasonal Modern British menus inspired by UK coastal waters and pastures. The sleek open tasting kitchen for guests to view the chef's at work is fully equipped with Electrolux Grand Cuisine appliances.

Owners, the Woods family, have been Thames Watermen since 1866 and their resident 'Woods' Silver Fleet' has been cruising on the Thames for over 70 years, welcoming aboard

guests such as Prince Charles, Brigitte Bardot, Rihanna, Sir Mick Jagger, Daniel Craig, Harrison Ford and Justin Timberlake.

Woods Quay, opp. Savoy Street, Victoria Embankment, London WC2R 6AY

www.woodsquay.co.uk