

MAISON DE CUIVRE

A JUICY MARRIAGE OF FRUIT AND GRAIN



Aged for a minimum
of two years in five-
gallon barrels, then
finished in a
Burgundy Grand
Cru cask.

NOSE

Black cherry, vanilla
ice cream, malted
strawberry milkshake

PALATE

Cinnamon,
peppermint,
marzipan

FINISH

Clove and
lavender

Reservoir® Distillery is a Double Gold award-winning craft distillery located in Richmond, Virginia. We perform every step in the distilling process in-house, from creating the mash bill to bottling the final product, using all local *Virginia* ingredients to create premium whiskeys.

Maison de Cuivre (The Copper House) is Reservoir's flagship bourbon finished in a Burgundy Grand Cru cask for an additional 18 months. A collaboration provided our distillers an opportunity to pair our aged whiskeys with wines to identify a brilliant match. Today, that wine-finished whiskey is our fully aged 100% corn bourbon finished off in a cask previously holding an extraordinary wine. The result is a juicy marriage of fruit and grain. **Available for a limited time only.**

Provenance is paramount to us. Our grains are all *Virginia*-grown and come from within 45 miles of the distillery. We've even acquired our own white oak which is crafted into barrels by a local mill and cooperage. These casks are returned to us with our signature alligator-char. The char inside our barrel imparts deep color and unparalleled flavors into our whiskeys.

Age does not equal maturity when it comes to whiskey. A balanced, nuanced whiskey is achieved over time as barrels oxidize. With our small barrel program, the quality of the distillate is supremely important when determining time with the wood. Every stage of production shows our dedication to time — from our open top fermentation process, which can take up to 11 days to utilize every flavor our yeast can provide, to our slow pot still double distillation, where depending upon barrel size, our distillate is narrow and precise.

Whether the spirit enters our large or small barrel program, each cask is monitored for progress. There is no set time for our maturation process. Every barrel is hand-tested to ensure it is fully developed and time to be bottled. Our techniques are not revolutionary, but our opinion on readiness is.



750 ML. BOTTLES AVAILABLE – 50% ALC/ VOL. (100 PROOF)

RESERVOIR
DISTILLERY

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