



FINE VINTAGE LTD
BY JAMES CLUER MW

Fine Vintage Online Level 1 in Spirits
Recommended Spirits for Tasting

Designed by a team of leading wine experts, the Fine Vintage Online Level 1 in Spirits course delves into the key production methods, base material, and classic regions and styles of spirits as well as helpful tips on the storage and service of spirits.

To supplement your studies, please find a below list of suggested spirits to try during your course. They will come in handy when reading about each style in their respective modules. By all means you do not have to source all of these spirits, but at least two pairings are recommended to recognize the difference in styles.

Spirit Style	Suggested Variety/Region	What to look for...
Fruit-based, pot-distilled	Cognac Vs Armagnac OR Calvados	Similarity in colour, alcohol integration, flavour similarities & differences
Water-white, column distilled	Polish/Russian/French Vodka vs UK Gin	Similarity in colour, alcohol integration, neutral vs flavoured
Sugar Cane-based	White Caribbean Rum Vs Aged Caribbean Rum	Difference in colour, alcohol integration, flavour profile
Grain-based	Scottish Whisky Vs Other Whisk(e)y	Similarity in colour, alcohol integration, flavour similarities & differences
Flavoured Spirit	Pastis/Ouzo Vs Orange-flavoured Liqueur	Similarity in colour, alcohol level & integration, flavour profile