



## *The Breton Whisky Distillery – Clémence*

Jeff. Can you first tell me how long has there been a distillery here?

Clémence The distillery was founded in 1900 by a guy whose name was Warengem so it, it's not a Breton name at all it's coming from the Flemish region and he started to distillate herbal liqueur. This is how the distillery was born in 1900.

Jeff. And what's happened to it since?

Clémence The distillery moved at the beginning of the seventies at the seventies year the distillery was still owned by the Warengem family and they decided to find associate and one of them was Mr Leïzour and together the Leïzour and the Warengem choose to move the distillery to increase production and the family Leïzour is still here at the distillery and still owns this distillery – this company, still a family business. The son of Mr Leïzour at the beginning of the 80's choose to make whisky which was a little bit crazy at this time but he thought that because whisky is a Celtic product and because Brittany is also Celtic land it could make whisky as well. He had the distillation know-how already and because he wanted to make something new at the distillery, he also had to make something new because nobody wanted to drink liqueurs any more or very few and was, so at the beginning of the 80's he choose to start making whisky

Jeff. How did he find out how to make whisky

Clémence. Well, he had already an idea, of course, how to make whisky but he went to Scotland and he learned, he learned in Scotland and then he came back after one year, I think he spend one year there and then it started and it was the very first French whisky

Jeff. And where do you get your ingredients to make the whisky?

Clémence We tried to get them the more local as we can but the, the main ingredient of the whisky of course is the malt and malt coming from Belgium. It's barley that.... that is

malted in Belgium and had come back here in, in Brittany and we make also our own blended whisky. We make a wheat whisky and wheat it's coming from, from Brittany. We use of course local water. We've got a source here in, in the, in the distillery and we have also the chance to have in Brittany still a.... a cooper, someone who makes cask in Breton oak that's very special and we are very proud about it.... about, about it.

Jeff. Yes, I've seen the different types of cask. It's fascinating that you use different woods and different and, um casks that have contained different drinks to add distinct flavours.

Clémence Yes, this is the only way we have to make this distinctive edition of our whisky because we distillate always the sa.... in the same way- well we, we have changed in the time we have been making whisky for more than 30 years now so during this time of course our distillate the new spirit has changed but the only way basically that you have to.... that, that you can use to flavour your whisky is you use different casks.

Jeff. And you have a blender on site who...

Clémence Yes, a master blender – a maître de chef (?)

Jeff. And apart from the whisky I notice that you also make other products. Can you tell me a little about those please?

Clémence Uh, yes sure. In total at the distillery we have 5 ranges. We've got, of course, the whisky which represents 60% of our business now but with still liqueurs because its our historical work. We use also apples because apples are, they are also part of history in Brittany. It's a very important fruit in Brittany and we make Fine and Pommeau and we, we make a little bit of beer and also 'chouchen' it's a kind of mead, a honey wine

Jeff. And I can say to people listening to the programme that this is very worthwhile place to come and visit. You do tours I understand?

Clémence Yeah - First of April and 30th of September we.... we do 5 tours per day from, uh, from Monday to Saturday. it's free and two per day are in English.



