



Jim Beam Tasting

1

Jim Beam® Kentucky
Straight Bourbon

2

Jim Beam®
Double Oak

3

Jim Beam® Rye

4

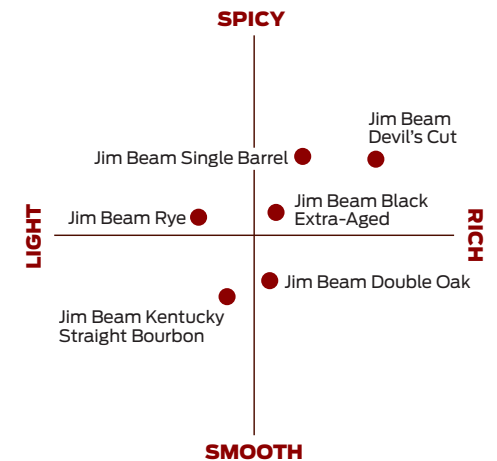
Jim Beam® Black
Extra-Aged

5

Jim Beam®
Single Barrel

6

Jim Beam®
Devil's Cut



Jim Beam Tasting

Use this page for your personal tasting notes.



1. Jim Beam® Kentucky Straight Bourbon
Medium-bodied with mellow hints of caramel and vanilla, the finish offer toasted and some sweetness.
ABV: 40%

Nose _____
Palate _____
Finish _____
My Rating _____



2. Jim Beam® Bourbon Double Oak
Aged in newly charred American white oak barrels before being switched to another freshly-charred white oak barrel to finish. The added interaction with the oak results in a liquid with an even deeper level of intense spiced oakiness and rich caramel.
ABV: 43%

Nose _____
Palate _____
Finish _____
My Rating _____



3. Jim Beam® Rye
This pre-Prohibition style rye is bold and full-flavored, offering a peppery rye spiciness which gives way to vanilla and oak undertones. It's warm and inviting.
ABV: 45%

Nose _____
Palate _____
Finish _____
My Rating _____



4. Jim Beam® Black Extra-Aged
Spending 8 years in new, charred white oak barrels means this is full-bodied with smooth caramel and warm oak notes. Elegant and long, it's meant to be sipped and savored.
ABV: 43%

Nose _____
Palate _____
Finish _____
My Rating _____



5. Jim Beam® Bourbon Single Barrel
Our master distiller carefully selects each barrel by hand – ensuring the highest quality. No two barrels are the same, and each is individually bottled, labeled and hand-numbered. Every bottle of Jim Beam Single Barrel bourbon represents individuality
ABV: 47%

Nose _____
Palate _____
Finish _____
My Rating _____



6. Jim Beam® Devil's Cut Bourbon
Using a proprietary process that extracts the bourbon trapped in the barrel wood creates a whisky that has a deep char with a smoky backdrop. Full-bodied on the palate, it offers intense oak and vanilla notes, though its finish is smooth and lingering.
ABV: 45%

Nose _____
Palate _____
Finish _____
My Rating _____

Jim Beam Tasting



Introduced in 1795 by Jacob Beam as Old Jake Beam Sour Mash, by 1880 it was known as Old Tub, and in 1943 it finally took the name Jim Beam, after the company's 3rd master distiller. Today, Fred Noe is Jim Beam's the 7th generation master distiller (and his son Freddie the 8th), and the whisky likewise remains a consistent, family tradition.

For your next progressive tasting, notice how, across the board, Jim Beam is a very full-bodied whisky. It's typically heavy on the caramel notes yet balanced with an intense spiced oakiness. It's always well-aged bourbon and rye, which makes it warm and inviting, perfect for neat pours, on ice, or in your favorite whisky cocktails.

Tasting Tips for Club Members

Nosing:

Inhale with an open mouth so you don't put your nose to sleep.

Swirl Gently:

Just coat the bottom third of the glass. Not a big swirl, as with wine. The alcohol in whisky will evaporate just fine at its own pace.

Food and Water:

Snack before the tasting and drink water to keep yourself hydrated. Nothing too spicy; nothing too sweet.

Glasses:

Smaller tulip-shaped glasses are good for aroma and nosing. Tumblers, Highball and cocktail glasses serve their purpose also.

Keep Notes:

Appreciate what you're tasting and record it. Your impressions might change next time you taste.

Take Pictures:

Use your phone or device to remember your favorites.

Ice:

Let the flavor, texture and aromas evolve with some well chosen ice. Your glass of whisky becomes a journey.

Color:

Appreciate the color, which might tell you about the wood used to finish the whisky. Avoid added caramel, which could hide the truth.

Warming:

Feel free to hold the glass in your hand and warm it up a bit. You'll get more aroma and possibly boost the flavor.

Time:

Slow down. Many whiskies develop new flavors and complexity if you wait before the next sip: appreciate the finish.

See, Sip, Swirl:

Look at the color, then swirl and sniff the whisky to see what the aroma reveals.

Compare:

Having a variety of expressions is fun. Comparing notes with friends is even more fun.

Clean Glasses:

Rinse and dry between expressions. The previous whisky could interfere with the taste of the next. A wet glass could add too much water.

Sips:

Small sips, with the glass rim on the center of your tongue, to avoid the

alcohol heat. Swirl or "chew" the whisky and let it disappear.

Adding Water:

Add water to open the nose, but only after you've tasted neat; add only a drop or two at a time.

Flights:

Having several expressions around a theme can develop a greater appreciation of the varieties of whisky.

Progressive Order:

Makes a huge difference in your appreciation of each expression. Light to rich; least to most sweet; no smoke to smokiest.

Watch Glasses:

Help to hold in the aroma. Very handy if you're tasting multiple expressions over time and want to go back and compare.

Flavor Maps:

Flavor maps are a fun way to measure your comparative whisky tastings. As you taste through these expressions, see if you agree with how our experts have plotted them.