

# FROM THE BAR STOOL

WINTER 2014

Issue No. 5

FROM YOUR  
CRAFT  
SPECIALISTS:

Our guide to new products, things we have learned, people we have met, places we have visited, and upcoming events that are getting us excited

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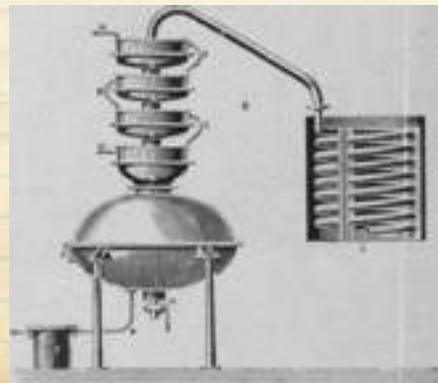
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Brandy, Cognac, &  
Armagnac Edition



# Cognac

Named after the town of Cognac in France, is a variety of brandy. It is produced in the wine-growing region surrounding the town from which it takes its name.

For a distilled brandy to bear the name Cognac, an Appellation d'origine contrôlée, its production methods must meet certain legal requirements. In particular, it must be made from specified grapes, of which **Ugni Blanc**, is the one most widely used at the present time.

The brandy must be **twice distilled** in copper pot stills and aged at least two years in French oak barrels from Limousin or Tronçais. Cognac matures in the same way as whiskies and wine when aged in barrels, and most cognacs are aged considerably longer than the minimum legal requirement.

The Cognac region six zones are: Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bon Bois, & Bois Ordinaire.

A blend of Grande and Petite Champagne Cognacs, with at least half coming from Grande Champagne, is known as **Fine Champagne**.



Cognac is made from fruit brandy, called eau de vie in English, produced by double distilling the white wines produced in any of the growth areas.

## Grapes

The grapes produce a wine that is very dry, acidic, and thin, "virtually undrinkable", but excellent for distillation and aging. Cognac may be made only from a strict list of grape varieties, if it is to carry the name of one of the crus (ex. Delamain- Grand Cru) then it must be at least 90% Ugni Blanc (known in Italy as Trebbiano), Folle Blanche & Colombard, and 10% lesser known varietals. Cognacs which are not to carry the name of a cru are freer in the allowed grape varieties, needing at least 90% Colombard, Folle Blanche, Jurançon blanc, Meslier Saint-François, Montils, Sémillon, or Ugni Blanc, and up to 10% Folignan or Sélect.

## Fermentation and distillation

After the grapes are pressed, the juice is left to ferment for two or three weeks, with the region's native, wild yeasts converting the sugar into alcohol; neither sugar nor sulfur may be added.

Distillation takes place in traditionally shaped Alembic copper stills (pictured), the design and dimensions of which are also legally controlled. Two distillations must be carried out; the resulting eau-de-vie is a colorless spirit of about 70% alcohol.

## Cognac

### Aging

Once distillation is complete, it must be aged in oak for at least **two years** before it can be sold to the public. As the cognac interacts with the oak barrel and the air, it evaporates at the rate of about three percent each year, slowly losing both alcohol and water. Because the alcohol dissipates faster than the water, cognac reaches the target 40% alcohol by volume in about four or five decades, though lesser grades can be produced much sooner by diluting the cognac with water, which also makes its flavor less concentrated. Since oak barrels stop contributing to flavor after four or five decades, cognac is then transferred to large glass carboys called bonbonnes or demijohns, then stored for future blending.

### Blending

The age of the cognac is calculated as that of the youngest eau-de-vie used in the blend. The blend is usually of different ages and (in the case of the larger and more commercial producers) from different local areas.

This blending, or marriage, of different eaux-de-vie is important to obtain a complexity of flavours absent from an eau-de-vie from a single distillery or vineyard.

### Cognac Classification

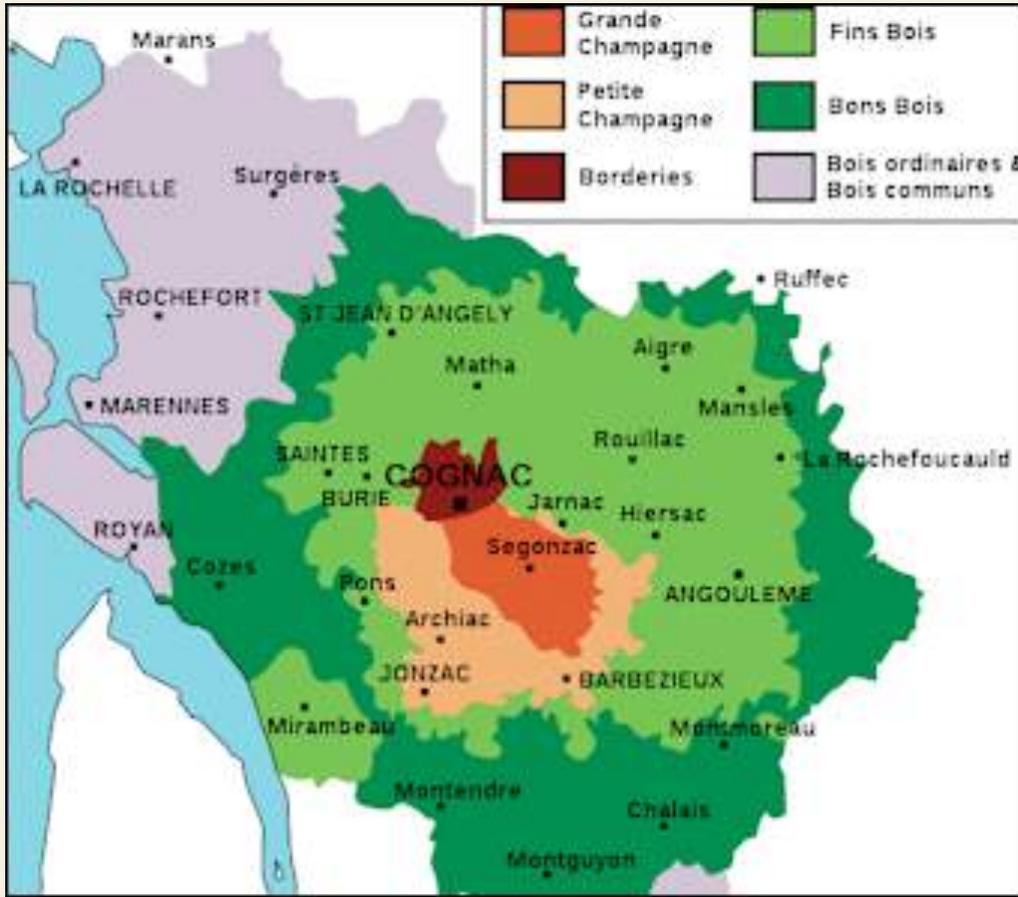
**V.S.** ("very special"), designates a blend in which the youngest brandy has been stored for at least two years in cask.

**V.S.O.P.** ("very superior old pale") designates a blend in which the youngest brandy is stored for at least four years in a cask, but the average wood age is much older.

**XO** ("extra old") designates a blend in which the youngest brandy is stored for at least six years but on average for upwards of 20 years. In April 2016, the minimum storage age of the youngest brandy used in an XO blend will be set to ten years.

Fun Fact: The names of the grades are in English because the historical cognac trade, particularly in the 18th century, significantly involved the British.





# The Art of Making Cognac



## SELECTION

Our perfectionism becomes reality only through the very finest growth of the cognac region in Grande Champagne. Our supplies come exclusively from the very best micro-terroirs.

All our purchases are made after prior tasting, even for the eaux-de-vie from owners who have been distilling their cognacs under our guidance for over a century.



## CASKS

We refuse to use new oak barrels, so as to avoid any excessive input of tannin, which would harden the eau-de-vie and be detrimental to its original subtlety.

Our cognacs are aged in old, 350-litre French oak barrels, under the local name of "roux", which offer a period of ageing greater than normal practice.



## CELLARS

Our cognacs are all aged in the ideal conditions of temperature and humidity of our very old cellars on the banks of the Charente river.



## BLENDING

Only cognacs of a similar age are finally blended after ageing. A young eau-de-vie mixed with an excessively old one would upset its ancestor to the detriment of the finished product.



## MARRIAGE

After blending, the final product is left for yet a further two years in the wood to reach perfect harmony.



## REDUCTION

Every precaution is taken to complete the extremely delicate operation of reduction, in particular through the use of old cognacs, already reduced to 15% vol., gently added in several stages.

This ensures a better control of the final blend and prevents turbidity in the eau de vie.

The cognac is then filtered and finally bottled.



## FINISH

Loving attention is paid to every, tiny detail: each bottle is rinsed with cognac, the labels and wax seals of the finest quality are all hand fitted. Before being boxed, all the bottles are inspected for clarity and colour.

## ARMAGNAC

Armagnac is France's Oldest Spirit.  
Dates back 150 years before Cognac.

What is Armagnac?

Distilled in the Heart of the Gascony Region in Southwest France, A region world famous for its gastronomy. The land of the famous Foie Gras.

9,143 acres of vineyards which are divided into 3 production regions designated as:

- Bas-Armagnac
  - Armagnac-Ténarèze
  - Haut-Armagnac
- 
- 2005 new appellation- Le Blanche a crystal-clear eau-du-vie with fruity and floral aromas.
  - Distilled from 10 grape varieties, primary grape being Ugni-blanc (50%), Baco Blanc (40%), Folle Blanche (8%).
  - Distilled once using Alembic Armagnacais, Continuous Distillation (95% of production), or Pot Still, Batch Distillation (5% of production)

- Aged in 400L barrels of Gasconne Oak ('Black Oak' from Monlezun forest)

- Reading of label: VS + 1 year, VSOP + 4 years , XO + 5 years, HORS D'AGE + 10 years, vintages



# Delamain Cognac

GRAND CHAMPAGNE COGNAC

## Pale & Dry X.O.

A blend produced exclusively from Grande Champagne, the first cognac growth, and aged for many long years, comes draped in extremely bright, light amber robes, clear and shot through with flashes of gold, that subsequently reveal its remarkably delicate elegance and distinction.



## Tres Venerable

This blend of extremely old Grande Champagne cognacs has benefited from maximum barrel aging. It expresses all the nobility of the truly great eaux-de-vie when they reach the peak of their development.



## Vesper X.O.

This Grande Champagne, older than the Pale & Dry X.O, has been crafted in a different, more classic style, with a more pronounced amber colour, with bright flashes of pure gold.



# Delamain Cognac

## GRAND CHAMPAGNE COGNAC

### EXTRA

Older than Pale & Dry XO and Vesper, the EXTRA de Grande Champagne shows deep maturity and a full-bodied bouquet. It is the perfect expression of an old Cognac from Grande Champagne. The EXTRA de Grande Champagne is an original decanter, designed and blown for Delamain. The shield on the decanter, comes from an original plate made by Henry Delamain in 1762 at his delftware factory in Dublin for the wedding of his nephew James Delamain to Marie Ranson.



### Reserve De La Famille

Not a blend, but an eau-de-vie from a single barrel and from a single estate.

This cognac has benefited from maximum barrel ageing, where by its alcoholic strength has dropped naturally, with only a simple adjustment to 43% vol. being required.

The magnificent deep, old amber colour is typical of these extremely old cognacs. The bouquet is powerful and long, offering a harmony of fragrances, with floral touches, a rarity for such an old cognac.



## Park VS

Cognac Park VS highlights the remarkably unadulterated style typical of cognac Park while providing a satisfying and enjoyable tasting experience. Hand crafted in small batches, the result of an attentive production process results in a young cognac of exceptional quality. One first encounters the combined aromas of dried spring flowers, caramelized apples, and macerated cherries opening up into a structured yet delicate palate, resulting in a perfectly robust and subtly peered aftertaste.

The luminous honey color and clarity of this cognac are indicative of its pure character.

## Park VSOP

Unlike any other VSOP, the unique fusion of crisp flavors makes this cognac easy to drink and delectable. Crafted from select eaux-de-vie intended to guarantee a distinguished final product, this cognac would suit the desire for a VSOP of absolute elegant quality. A crisp bouquet of citrus flavors, caramelized banana flambé, and freshly-picked wild peaches flourishes to a pleasing marriage of jasmine and earl grey truly incomparable sensory experience.



## Park XO

The Park cognacs are produced in the heart of the Cognac vineyards among the most prestigious estates. The eaux-de-vie are obtained after the distillation of carefully selected and sorted wines and are then left to mature in oak barrels for many long years to produce at long last a cognac of outstanding quality.

To craft the Park XO cognac, which has proved to be the best in its class, the cellar master made his choice from a stock of no less than 15,000 oak barrels, forming a living encyclopedia of cognac, to produce the unique blend of this cognac. The Park XO cognac comes in a deep amber color rich with intense flashes of gold. Its bouquet progressively blossoms to offer up aromas of dried apricot, almonds and wild blackberries.

The carefully crafted blend aimed at offering a perfect balance makes this a truly unique cognac.



## Park Borderies Single Vineyard

This special blend hails exclusively from the idyllic Borderies growing area of the Cognac region and has been carefully assembled to highlight the delightful characteristics typical of only the best Borderies cognacs, as seen through its rich and bright apricot color.

Exemplifying the particular characteristics typical of the Borderies growing area such as delicate floral aromas and a light palate, this cognac is a smooth transition from a VSOP cognac to an XO and has the combined aromas reminiscent of apricots and vanilla with subtle notes of violets. It finishes by leaving a smooth, supple, long, and memorable taste.



### Park XO Cigar Blend

Cognac Park XO Vieille Fine Champagne is made from exceptional grapes thus resulting in a cognac of outstanding quality. Its deep opulent darker color glistening with blond hues is indicative of its complex yet balanced style. Commencing with the combination of light and musky scents of honey, saffron, and gingerbread and tinted with fresh cranberries and vanilla, the palate of this full-bodied cognac complements its initial aromas by bringing the flavors together into a strong harmonious finish with subtle surprises concluding with a long aftertaste.



### Park XO Extra

The House of Tessendier, which has been producing cognacs ever since 1880, has painstakingly crafted the blends of the Park cognacs to give them their assertive character marked by their class, elegance and purity. From one generation to the next, in the heart of the prestigious Cognac vineyards, time works hand in hand with these creative artists in the dim cellars along the banks of the Charente river.

The traditional oak barrels are home to the slow maturing of the subtly blended eaux de vie in a secret alchemy which will lead to the appearance of the Park cognacs. This XO Extra cognac, draped in its golden robes, reveals a unique bouquet mingling the aromas of coconut, passion fruit and nutmeg. Its fascinating complexity lies in the successful balance between powerfulness and finesse. After ageing for several decades, the Park Grande Champagne XO offers an unbeatable quality of mellowness, finesse and length on the palate.



# Extremely Well Aged XO Cognacs



Cognac Tesseron has been producing and distilling Cognacs since 1905 and selling off aged stocks to the negociants. In 2000 proprietor Alfred Tesseron made the decision to create his own brand and use the house's vast stocks of "paradis" to produce extremely well-aged XO Cognacs only.

Tesseron produces a portion of the base wines used for distillation from their estate vineyards, composed primarily of Ugni Blanc, with small percentages of Colombard and Folle Blanche. The base wine is low in alcohol (9-10%) and high in acidity. All of the house's Cognacs – including their estate vineyards – come from the most prestigious Petite and Grande Champagne subregions, with high proportions of chalk and limestone in the soils. A very small portion of Lot 90 S lection comes from Fins Bois (less chalk & limestone, more clay in soils).

Tesseron distills the wines on the lees ("sur lies") in the estate's own double alembic still. In the first and second distillations (over 2 days), only the hearts are retained – the heads are discarded, and the tails are separated, re-

distilled separately to isolate yet more hearts. At this point the spirit cools down to about 60% alcohol. The distillation process must be complete by March 31 following the harvest; at this point the aging process begins.

Minimum aging for XO Cognacs is 6 years...

**Tesseron XO Cognacs are extraordinarily aged**

- Lot 90 is 15 years old
- Lot 76 ages for an average of 30 years
- Lot 53 is 50 years old
- Lot 29 is a 100 year old Cognac  
(30% of the current bottling is 1906 vintage)

Tesseron ages its Cognacs entirely in Limousin oak, which with its looser grain produces more age-worthy Cognacs with finer tannins. "Sur lies" distillation and aging also produces more complex and smooth Cognac.

After aging for a maximum of 80-100 years in oak in Tesseron's numerous "Paradis," or very humid aging vaults scattered through town, the Cognacs are racked into glass demijohns for further aging and preparation for bottling. The humidity in the cellars helps prevent evaporation of water and thus keeping alcohol levels in balance.

# Extremely Well Aged XO Cognacs

X O & B E Y O N D



**LOT 90 XO SELECTION**

*“The aromas are more on the sugary side: molasses, crème brûlée and some toasted wood, good structure on the palate, it has a pleasant bitterness that gives structure, some dried fruits and a slightly sweeter finish.”*

– Andreas Larsson, ‘Best Sommelier’, 12th Sommeliers World Championship

\$600.00 12x750ml  
\$50.00 bc  
B2=\$46.50 bc O1=\$46 bc  
\$1.97 per oz.  
Item # 776920



**LOT 76 XO TRADITION**

*“Full, soft and mouth filling. An ever-changing interplay between chestnut honey, raspberry, beeswax, peaches in heavy syrup and dried apricot. The wood is crisp, spicy and well-balanced, and the finish has a lovely touch of crystallized fruit .”*

– Wine Magazine

\$ 504.00 6x750ml  
\$84.00 bc  
B2= \$78.50 bc O1=\$78 bc  
\$3.31 per oz.  
Item # 776921



**LOT 53 XO PERFECTION**

*“The Tesson family made its fortune in the Cognac business and it is one of the few families to possess ancient stocks...Lot 53 is pure silk, which at this alcohol level is very dangerous indeed. The complex aromatics can fill a room.”*

– 98 Points, Robert Parker

\$1,266.00 6x750ml  
\$211.00 bc  
NET  
\$8.31 per oz.  
Item # 776922



**LOT 29 XO PERFECTION**

*“Anything this smooth, silky, potent, and aromatic, is truly great stuff. It is about as ethereal a Cognac as anyone could ever hope to drink.”*

– 100 Points, Robert Parker

\$2,880. 6x750ml  
\$480.00 bc  
NET  
\$18.90 per oz.  
Item # 776923

# Discover the “Tasting Age” of Cognac

## DE LUZE Cognac

This fine Champagne Cognac is produced by the Boinauds, a family of well-established wine growers and distillers in the Grande Champagne Region of Cognac, who with over 20 generations of precise knowledge and experience monitor and control the total production process, from the vineyard to the glass. The Boinard philosophy is intrinsically bound to 3 guiding principles:

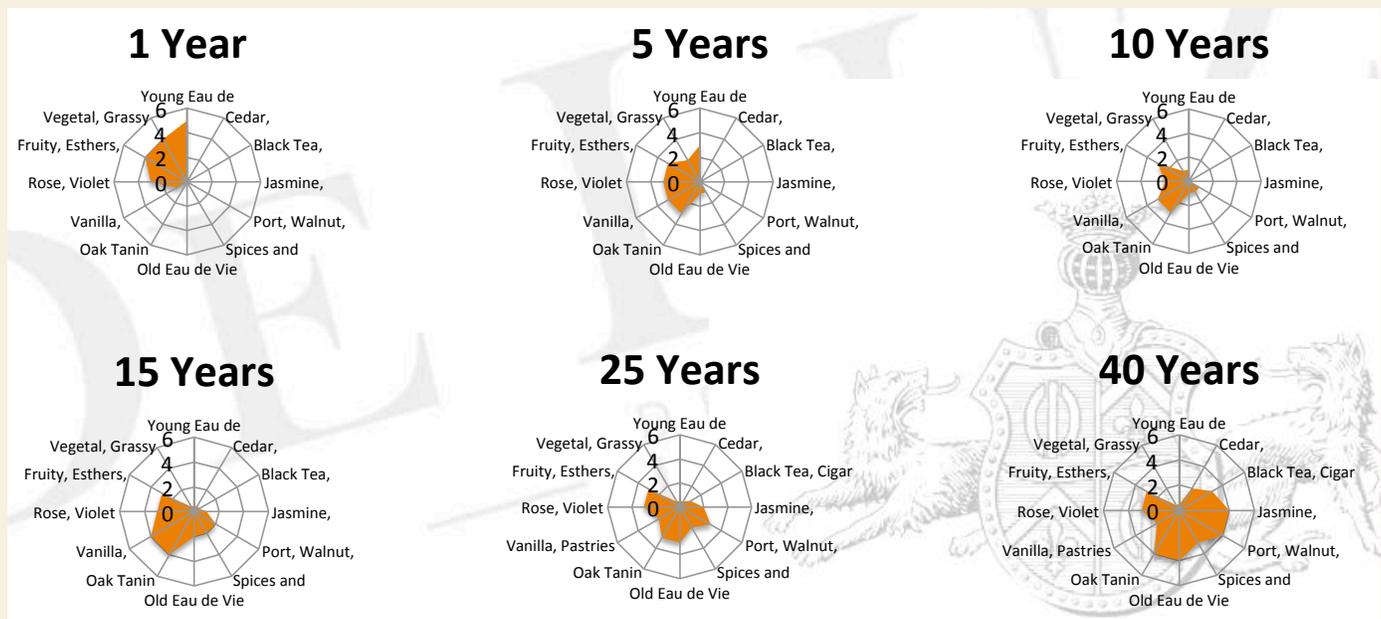
1. Nothing taken away—only unfiltered wines are distilled.
2. Age longer—to enhance the full Cognac experience.
3. Add Nothing—only natural color and natural taste, no caramel or sugar, only pure Grande Champagne water from their 270m deep well on the estate.

The Tasting Age of any Cognac is the expression of the time the eaux-de-vie have spent aging in the Limousin oak barrels but does not represent the time spent therein.

It is neither the average age, between the oldest and youngest eaux-de-vie, nor is it a weighted average of these.

Tasting Age is that which is expressed according to the flavors that have developed according to the aging wheel recognized and used by the profession. Time spent in the barrels is time during which the spirit interacts with the oak, its tannins and the air outside the barrel and this brings out flavors from the grapes which would never be expressed otherwise.

## The Evolution of Eaux-de-vie

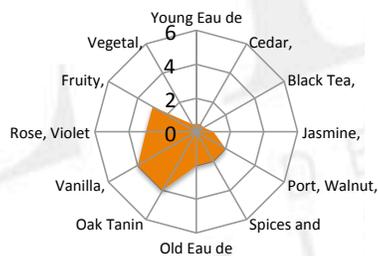


# Discover the “Tasting Age” of Cognac

## DE LUZE ALFRED *Fine Champagne Cognac*



- Colour** : Polished Yellow-Amber Gold
- Texture** : Silky Duvet
- Floral Notes** : Wild Carnations
- Fruity Notes** : Cooked Prunes, Candied Apricots
- Spicy Notes** : Vanilla, Walnut, Leather, Peppery
- Tasting Age** : **15 years** with the oddest eau-d-evie coming from the harvest of 1980 and the youngest being 5 years old



- Length in Mouth** : 7-10 minutes
- ABV** : 43% alc. vol.



# Discover the “Tasting Age” of Cognac

## DE LUZE XO *Fine Champagne Cognac*

- Colour** : Antique gold, Perfect Crystalline balance
- Texture** : Rich Velvet
- Floral Notes** : Spring jasmine flowers, Iris
- Fruity Notes** : Ripe fig, Candied Orange, Juicy plums
- Spicy Notes** : Fresh, Slightly minty, Grated cinnamon, Toffee, Cigar box
- Tasting Age** : **20+ years**, with the oldest eau-de-vie coming from the Boinaud Estate harvest of 1980 and the youngest being 10 years old.

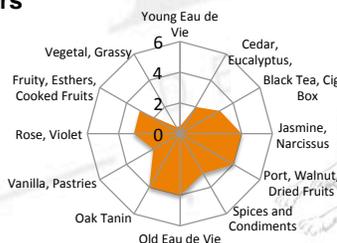


- Length in Mouth** : Over 10 minutes
- ABV** : 40% alc. vol.

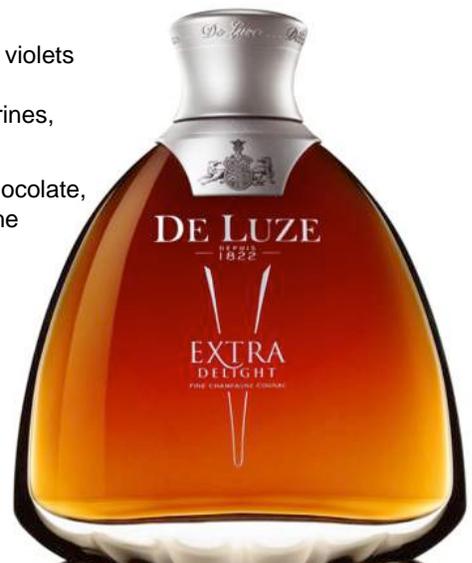


## DE LUZE EXTRA DELIGHT *Fine Champagne Cognac*

- Colour** : Antique gold with amber reflections
- Texture** : Thick surah
- Floral Notes** : A generous nose of jasmine, narcissus, violets
- Fruity Notes** : Thick concentrates of fruit, juicy mandarines, cherries, figs and dried fruits.
- Spicy Notes** : A well-balanced spicyness of vanilla, chocolate, nutmeg, leather and sandalwood with the lively mintyness of eucalyptus
- Tasting Age** : **35 Years**



- Length in Mouth** : 30 minutes
- ABV** : 40% alc. vol.



### *History of Cognac Lheraud*

The winemaking history of the Lheraud family dates back over the centuries. The story begins with Eugene Lheraud, the winemaker who created the first Lheraud distillery. The next chapter was continued by Rémy Lheraud, and around fifty years ago it was Andrée and Guy who inherited the cognac estate.

Back then times were hard, but with tenacity and sheer grit they continued to work on producing fine cognacs and developing the recognition they deserved. For Andrée and Guy, life was a never ending cycle of trade fairs and relentless travel to countries far and wide to promote their cognacs.

It was in 1970 that it was decided to create the name ‘Cognac Lheraud,’ and from then on things began to look up. Traveling still took up a great many days per year, but once the brand name became established, people the world over began to take notice of Lheraud Cognac and the products they produced.

### *Lheraud Cognac Today*

Today, Guy Lheraud still travels around 200 days a year – continuing to push their cognacs and armagnacs further in the international markets. Although the company is steeped in tradition, they also embrace technology and learn new techniques as soon as they become available to them.

With their estate Domaine de Lasdoux lying in the Petite Champagne region of Cognac, the family Lheraud is well known for their rare and vintage cognacs. However, they produce eaux-de-vie from all of the growing areas (terroirs), and the hand-written labels on the vintage bottles reminisce of the beautiful, hand-produced masterpieces created by Andrée all those years ago.

All the cognacs are stored in the family owned cellars, and some of the rarer cognacs are presented in beautiful crystal decanters.





It was in 1863 that Anthony Hardy, a London gentleman, settled in Cognac and established himself in the business of high-quality wines and spirits. Five generations later, Hardy Cognac is known for its character and for the skills of its cellar masters, custodians of a heritage handed down forever. Ambassadors and pilgrims, the Hardy family traveled the planet to make known their cognac: the Hardy style in all its forms.

### Perfection Series

The "Essential Element" series has been bottled in a magnificent Daum crystal decanter. Each of the 300 decanters is numbered and has proof of authenticity. The origin of the eaux-de-vie that makes this cognac rare and excellent dates back to the 1870s, the Pre-phyloxera days. Thinking of his family's future, our founder, Antoine Hardy, gathered several different batches. This cognac comes from the area known today as Grande Champagne. Its grapes are composed of a 100% French Colombard and this eaux-de-vie is pure and unblended at a natural strength of 41% volume. Hints of chocolate and coffee, big oak and great balance adds to the complexity. A rare cognac for those who demand the finest! When perfection is gone, c'est fini, for it can never be duplicated. Treat yourself to a taste of history.

### Rosebud Family Reserve

A blend of small lots of Cognac collected by Armand Hardy right after the First World War, this luscious 100% Grande Champagne Cognac is the signature of a family devoted to the art of making cognac since 1863. A masterpiece for the eyes with another exclusive Daum crystal named "Rosebud". This cognac will charm your senses with a delicate, flowery bouquet and an unforgettable finish.

### Le Printemps

Between the two world wars, Armand Hardy, grandson of the founder of the famous Hardy Cognac House, selected the very best Grande Champagne cognacs for their exceptionally fine flavours and bouquet. In celebration of nature's cycle, Hardy presents its FOUR SEASONS series, in collaboration with the prestigious LALIQUE crystal. For the "PRINTEMPS" blend, our Cellar Master has selected some exceptional eaux-de-vie to create a vibrant cognac with delightful floral notes; its taste is a celebration of nature coming back to life after winter

### Noces D'Or

An award-winning blend of 40 different Grande Champagne Cognacs, Noces d'Or is deep orange with a copper cast. Moderately fully-bodied, it contains inviting rich, fat aromas that reveal a silky, honeyed character with elegant wood and spiced flavors lingering on the finish. A richly textured but gracefully proportioned style. Aged a minimum of 50 years.

The Hardy cognac house is proud to announce their newest born family product: Maison Rouge. As always, cognac is a subject of remembrance and a tribute to history. A barn with red tiles from Roumaziere used to cellar aging Hardy's cognacs on the way to Saintes, where it is rumored that a mysterious "Paradis" known only to family members harbored very old casks of eaux-de-vie of considerable concentration.

To honor these vermilion roofs of famous reputation and after carefully blending, Maison Rouge was created. It reflects the brilliance of this legendary color where tones of fruitiness and ripeness melt together with magical balance.

### **V.S.O.P.**

Maison Rouge VSOP is a deep mahogany cognac. This eau-de-vie born on the fruity side shows more vanilla, tobacco and cedar hints because of the aging process. Cinnamon becomes nutmeg mixed with flavors traditionally associated with aged cognac such as rancio and candied fruit. On the palate, spices and dry fruit aromas embrace toasted bread notes. Its spicy finish provides a subtle tone of nutmeg and prune.

### **V.S.**

Maison Rouge VS is an amber cognac with an orange glow. The first impression is floral with hints of rose petals, but slowly the fruit comes forward in full bloom. A light lemony flavor gives





**SELECT BARREL XO** Astonishing quality. 80% brandies from pinot noir. Ten barrels/year of the brandy that gained us most of the reviews on the first page. Complex, elegant, very smooth. **“The depth and richness of the XO are extraordinary”** – FRANK PRIAL, NEW YORK TIMES



**CRAFT-METHOD BRANDY** Makes wonderful cocktails. Outscored Delamain Pale and Dry, Martell Cordon Bleu, Remy VSOP, and 3 other noted cognacs in expert blind tastings in 1989. Wonderful fruit overtones, outstanding clarity of flavor and aroma. **“Beautifully crafted... better than most cognacs”** – UNDERGROUND WINE JOURNAL



**COAST ROAD RESERVE** Superior to XO cognacs. A substantial admix of older pinot noir for a long complex finish. Ever so smooth. Deep and, fragrant, lots of fruit. **“Search for and enjoy”** – SPIRIT JOURNAL

- ☛ generations of craft-method distilling skills
- ☛ small antique pot-still (formerly used for cognac)
- ☛ innovative use of old European craft methods
- ☛ world-class premium wine grapes
- ☛ small-barrel aging in air-dried Limousin oak

## Ancienne Distillerie Petite Champagne

Lot 1991 A beautiful cognac from the ancienne distillerie in Jarnac, a 19th Century stone building directly on the Charente river. Lovely fruit, wonderful balance, a delight to drink. Bottled in August of 2001.

The vineyards of Petite Champagne, which encircle the famous grande champagne, grow in soils whose chalk is more compact and in a climate more influenced by the sea and the continental mass. Cognacs from this district are softer, fruitier, and more accessible than their austere grande champagne cousins, with appealing floral overtones. Lighter and less ponderous, most petite champagne cognacs tend to age fairly rapidly. (bottled young, they preserve the wonderful soft fruitiness, which would disappear with lengthy aging.

## Distillerie Galtaud unblended Borderies

Lot 1986 CASKS 6, 8, & 14 From the single-still Galtaud distillery, founded in 1800 in the village of Mainxe. The single-vintage Galtaud has unusually rich fruit with the region's typical attributes: profound volume with hints of violets and nut kernels. Bottled August 3, 2001.

The tiny borderies district contains soils deposited in ancient times by the Charente river. These heavier soils impart substance, and borderies cognacs are typically used to give body to more delicate blends. Many plantings have a southern exposure, so that the best borderies grapes are known for their rich fruitiness. Borderies cognacs do not require extensive aging.



## Leopold Raffin Cognacs



Leopold Raffin started making cognac in 1889. His great-great grandson, Bertrand Laclie, is making it in his name today, beautifully, in a manner that is winning awards. In the process, he has reinvented his company and this is what we admire most about him. His forefathers made fine cognac for other people's brands. One day, those people decided the Laclies were not needed anymore. Bertrand decided he would rather honor his ancestor than close up the business, and so he did by refocusing his resources on

branding Leopold Raffin. Today, his cognacs are as fine as any in the world. You will see.

*"A Quest for The Exceptional"*

VS- item 857527 front line \$31.60

VSOP- item 857523 front line \$39.23

Napoleon- item 857524 front line \$76.80

XO- item 857525 front line \$156

Extra- item 857526 front line \$270.25



Olivier de Montal, a worthy representative of the spirit of the musketeers and a man who is keen to portray the best image of Armagnac, personally selects the bottles of Armagnac, which carry his name as part of his commitment of loyalty towards a policy of high quality.

### Armagnac Vintages

Vintage Armagnac offers a glimpse into the past. One gets the chance to view the virtues of old brandies from a single harvest. It's a wonderful opportunity to enjoy the best that Gascony has to offer. Vintages from 1975, 1974, 1969, 1964, 1963, 1962, 1961, 1960, 1959, 1958, 1957, 1956, 1955 and 1954 are currently available in the U.S.A. Vintages dating back to 1893 can be special ordered.



- Blended from spirits originating in Armagnac's two highest-quality growing regions
- One of the very few firms still owned by the founding family
- Kobrand's longest-standing representation

Through generations of tradition, consistent respect of the terroir, and the gradual advantages of modern distillation technology, Larressingle Armagnac is second to none as a world-renowned spirit. According to time-honored secrets, the Papelorey family marries only the finest brandies from Bas Armagnac and Ténarèze to achieve the unique and highly regarded Larressingle Armagnac.

### Crafting Armagnac

The two most significant subregions of Armagnac, in which the fruit for Larressingle Armagnac is grown, are Bas Armagnac and Ténarèze. After harvest, a base wine is made which is then distilled in a small, fire-driven still called an alembic. A portion of the spirit may be double-distilled to promote a light, smooth texture in the final blend. Individual spirits are then aged in the traditional oak casks called pièces armagnacaises. After aging, Armagnacs are blended across spirit age and origin as well as distillation type. This blending process, called the coup, defines Larressingle's unique and highly regarded style.

