

Cognac

Learning Resources



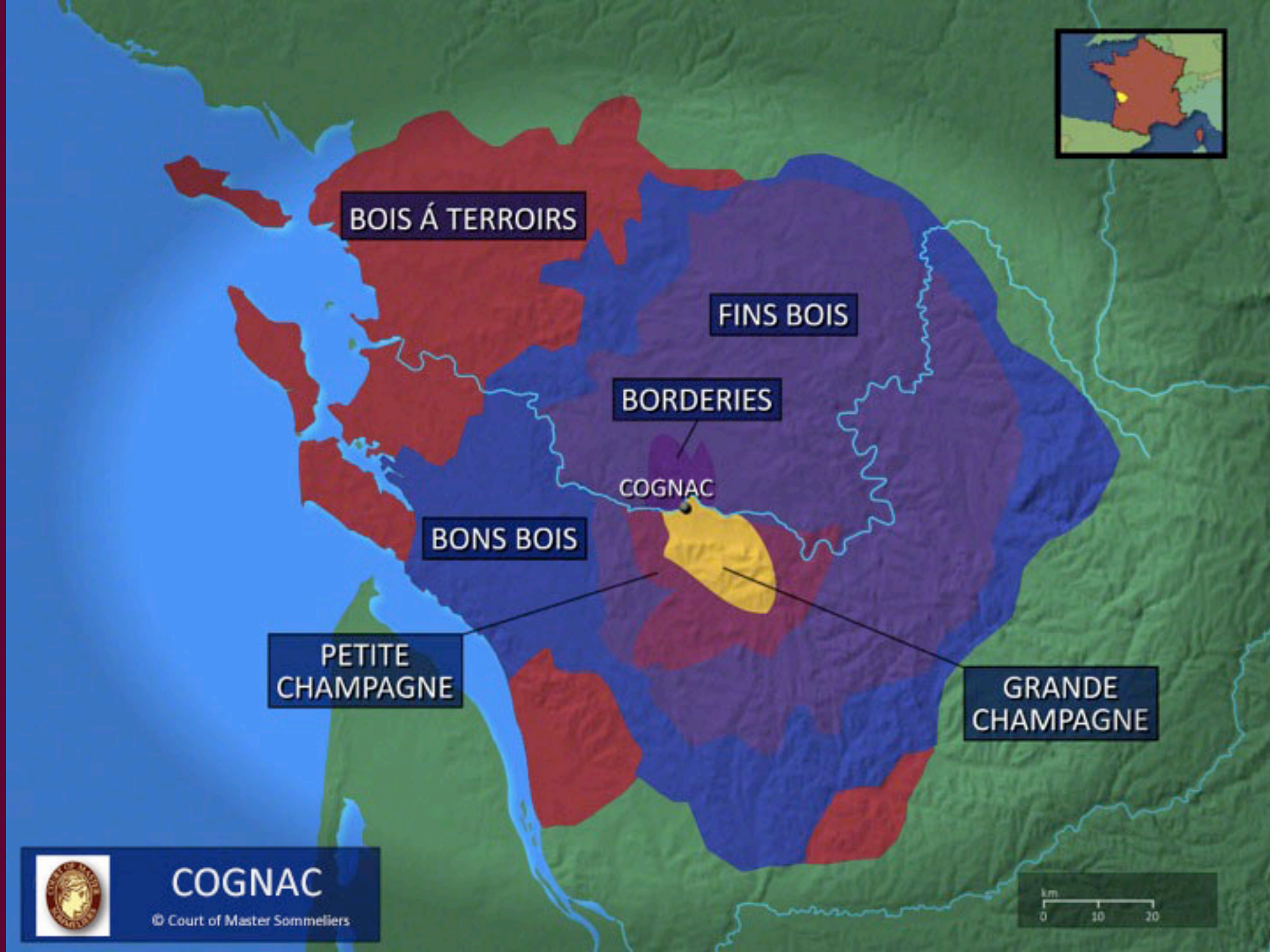
Cognac Districts

- By decree of 1st May 1909. Cognac harvest and distillation must both be carried out in the delimited area.

Soil: High in Chalk, particularly in:

- **Grande Champagne.**
- **Petite Champagne.**
- Spirits produced in Grande Champagne and Petite Champagne qualify for designation Fine Champagne when blended.(50-50)
- **Borderies:** Smallest district. Limestone with clay & Flint
- **Fins Bois:** Red clay & limestone soils.
- Largest production area accounting for 40% of production. Clay / Limestone soils
- **Bons Bois / Bois Ordinaires:** Clay soils. Maritime climate.
- **Bois á Terroirs:** Sandy soils. Maritime climate influence.

Cognac Districts	
Grand Champagne	Fins Bois
Petite Champagne	Bons Bois
Borderies	Bois Ordinaire



COGNAC

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Grape Varieties

Cru Cognacs

90% Minimum	10% Maximum
Folle Blanche 98%	Folignan
Ugni Blanc (1%)	Meslier St. Francois
Colombard	Jurançon Blanc
	Sémillon
	Montils Blanc
	Rame Sélect

- **Regulations forbid:**
- The sweetening of musts or wines.
- The use of any screw press for the pressing of grapes



Cognac Still

Still
Head
(Chapeau)

Swans Neck
(Col du Cygne)

Condenser

Distillation to take place
between 1st November
& 31st March

Furnace

Spirit Receiver



Distillation

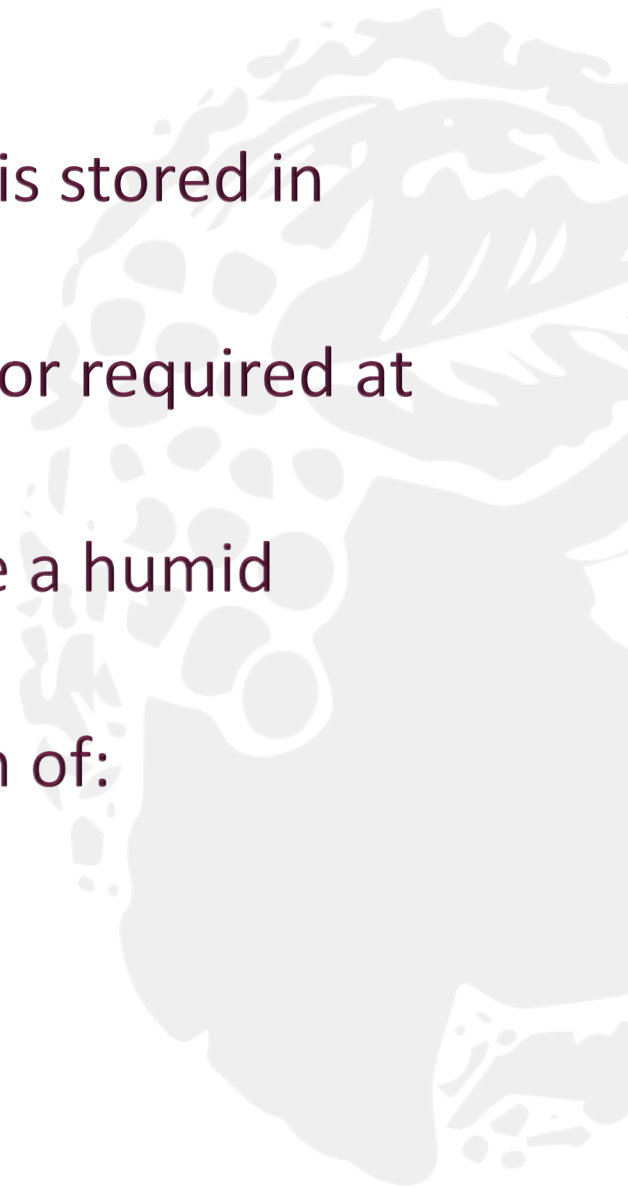
	% vol OIML
Wine	7-8%
Premiere Chauffe (1 st Distillation)	
Brouilles	30%
La Bonne Chauffe (2 nd Distillation)	
Tete*	80%
Coeur	73.7% MAX
Queue*	60%

* Re-distilled



Storing & Ageing

- To avoid risk of mixing with other Eaux de Vie. Cognac is stored in separate cellars known as **Chais Jaune d'or**.
- The name comes from the official document - Jaune d'or required at each stage of Cognac production.
- Cognac warehousing is frequently near the river where a humid atmosphere reduces loss by evaporation.
- Regulations do not permit additives with the exception of:
- Distilled water to allow reduction of alcohol content
- Natural caramel - Max 2%



Vintage Cognac

- Since 1989 it has been possible to export vintage dated cognacs from France.
- Prior to this date it was shipped young to the U.K. where maturation took place under customs supervision.
- So long as the distillation was of a single year it may bear a vintage date.
- Labelling will indicate:
 - Producer
 - Vintage
 - Date of bottling



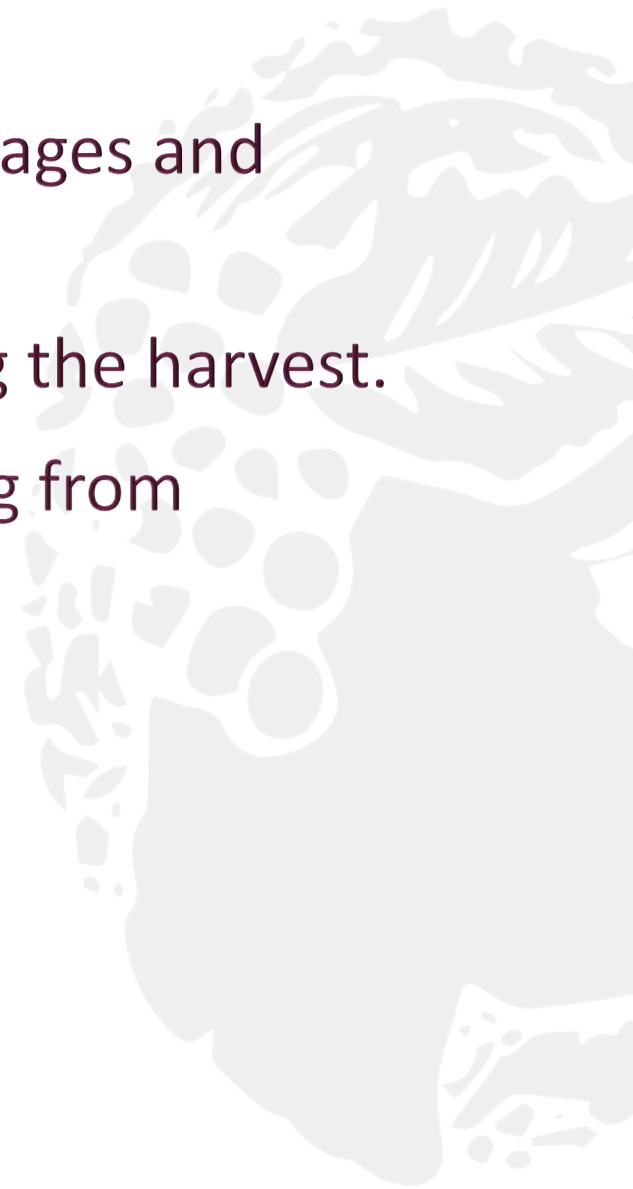
- **Oak Ageing.**
- Traditionally two types of oak are used:
 - **Tronçais**
 - **Limousin**
 - Both finely grained.
- Tronçais releases less tannins and Limousin gives off more aromas of wood and Coconut.



Ageing Regulations.

- Cognac is the result of blending Eaux de vie of various ages and different production districts.
- Distillation must be completed by 31st March following the harvest.
- Minimum ageing period is two and a half years starting from October 1st of the harvest year.

Age of youngest component in blend	
VS / Three Star	2 years
VSOP	4 years
Napoleon	6 years
XO	Minimum of 10 years
XXO	Minimum of 14 years



Principal Cognac Houses

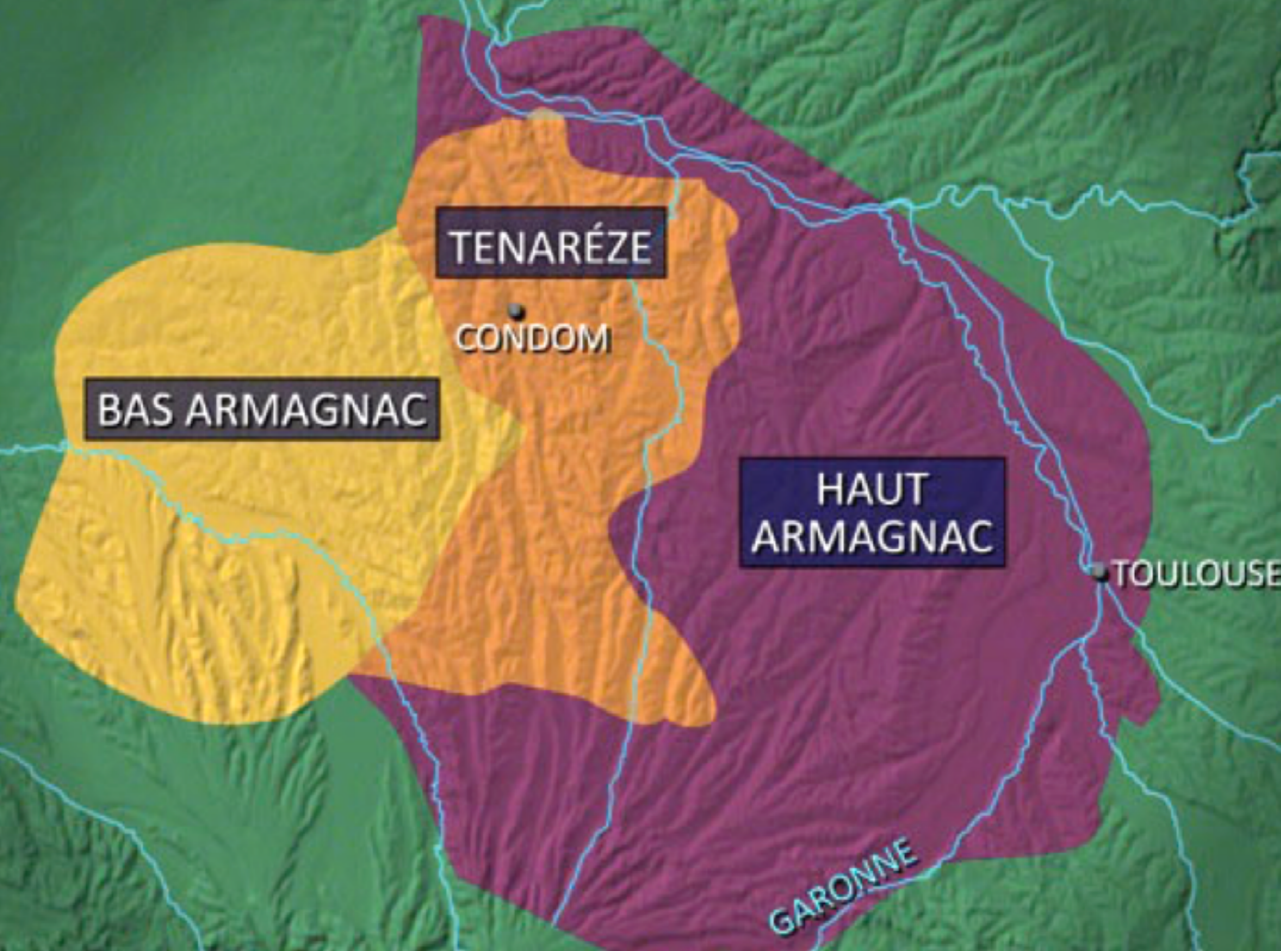
Rémy Martin	Louis XIII	Hennessy	Paradis Impérial
Martell	L'or de Jean Martell 1715 Les Remarquables de Martell	Hine	Antique
Courvoisier	Mizunara	A.E Dor	Reserve No. 5 Louis-Philippe
Camus	Borderies	Frapin	XO - VIP
Delamain	Pale & Dry	Croizet	Bonaparte



Armagnac

Introductory





ARMAGNAC

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FRANCE

SPAIN

Districts

- **Bas Armagnac:**
 - Sandy/ clay soils.
 - Best wines.- Low alcohol / High acidity
 - Often sold as single domaine and vintage dated.
- **Haut Armagnac:**
 - Chalky soil but gives
 - poorest wines for distillation
 - (Better for wine production)
- **Tenareze:**
 - More chalk.
 - Full flavoured products.



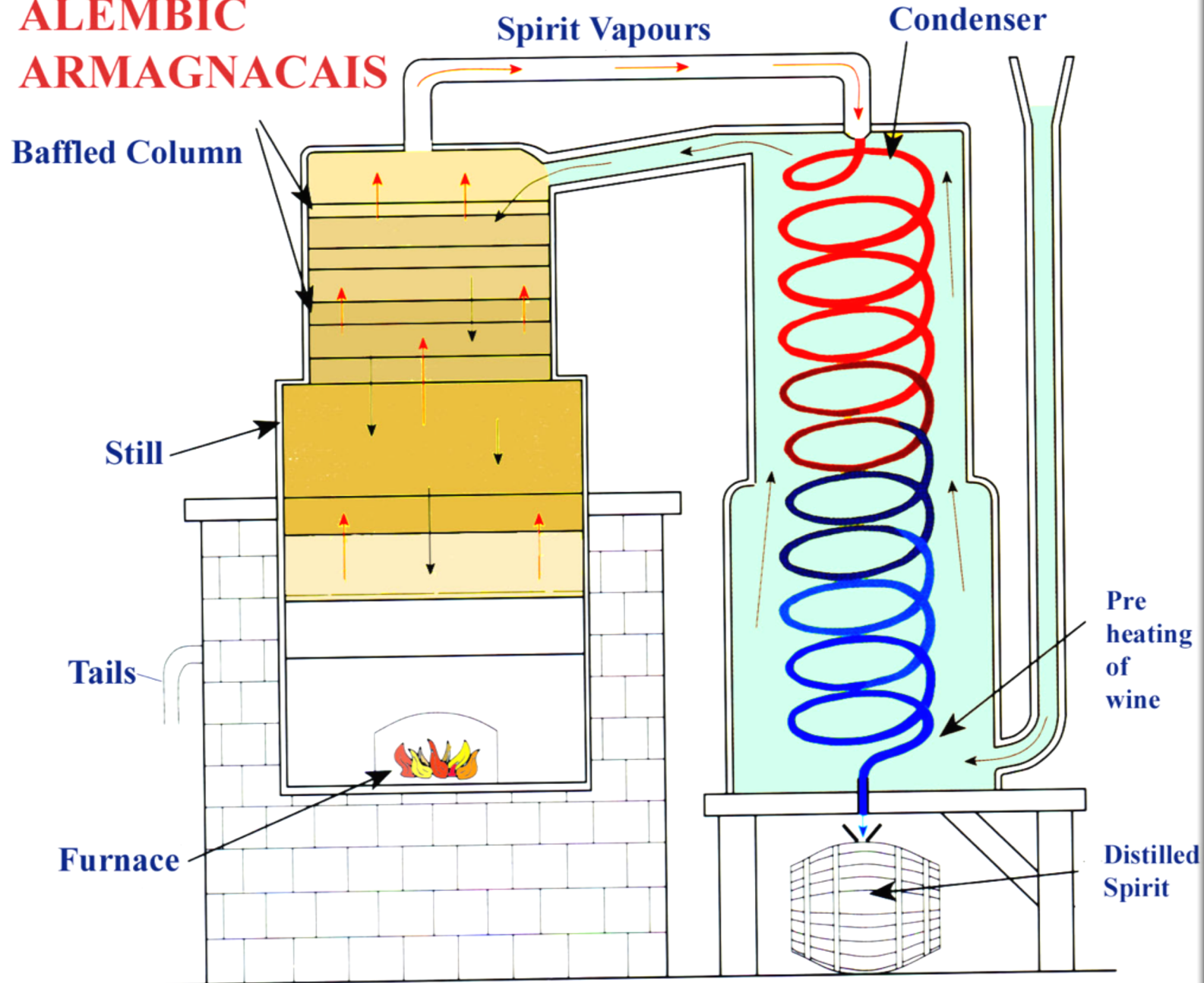
Grape Varieties

- **Permitted Grapes:**

- Ugni Blanc
 - Picpoul (Folle Blanche)
 - Colombard,
 - Baco Blanc 22A (hybrid)
- This was the only hybrid permitted in French AC system and its use was to have ceased in 2010 . However regulations have been changed to allow its continued use.



ALEMBIC ARMAGNACAIS

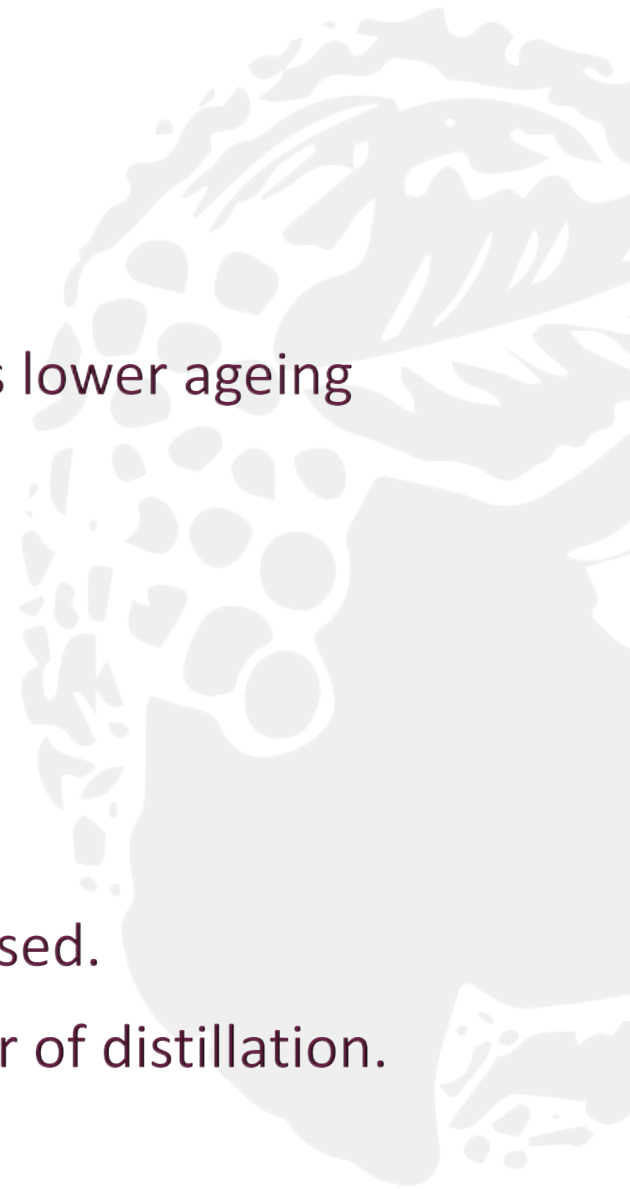


Distillation

- A single distillation to 60%vol.
- Permits more flavouring congeners.
- Since 1972 Cognac still also permitted. This gives a less pungent product.

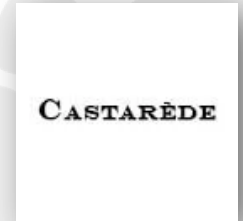
Maturation

- Matured in Black Monlezun oak from Bas Armagnac.
- Troncais oak is also permitted.
- Armagnac matures more quickly than Cognac and therefore has lower ageing requirements than Cognac.
 - ***- 1-3 years old. (Has to be 3 years for UK market)
 - VSOP - 4-9 years old.
 - Napoleon - 6-9 years old.
 - XO - Minimum 10 years old.
- Ageing statements such as 15, 20, 30 years old continue to be used.
- Vintage Armagnac - Dates stated are for year of harvest not year of distillation.



Principal Producers

Baron de Sigognac		Baron de Lustrac	
Casterède		Darroze	Domaine de Tucom
Janneau		Marcillac	
Samalens	Single de Samalens	Domaine d'Aurensan	
Montal		Laballe	





11/11