

AGE & NORMS

For the most part Brandies are not labeled with a specific minimum age statement, rather naming conventions offer an indicator.

Almost all commercial expressions are blended, although single vineyard, single cask releases are possible to find, it is extremely unusual unless in the area of production itself.

VS - Very Special - requires 2 years in wood

VSOP - Very Special Old Pale - Minimum 4 yr

XO or Napoleon - Minimum age 6 years

Gran Solera Reserve as seen in the sherry & brandy producing region of Jerez in Spain indicates the solera has an average of at least 10 years in its make up!

COURVOISIER XO 43.0 %

Region well aged, expertly blended & altogether delectable Cognac. Featuring very old eaux-de-vie from the Grande Champagne, Petite Champagne and Borderies regions.

Nose: Apricot, toasted brown sugar, cacao nibs.

Palate: Oak-y elements take shape on the palate, with a touch of fresh violet petal and strawberry.

Finish: Rounded orange, old oak, worn leather.
masterofmalt.com

*I speak Spanish to God,
Italian to women,
French to men,
and German to my horse.*

BRANDY IN FRANCE

We can look to the roots of “distilling for pleasurable consumption” for the connections between Brandy (Wine Spirit) & Whiskey (Grain Spirit) each uses similar equipment and began in the same time frames. By many accounts the Moors who were not permitted to consume wine chose to distill the stocks of wines found upon their arrival in Southern Europe to produce perfume and alcohol for medicinal uses. So in Scotland and Ireland of yore, the fermented product that could be distilled was their beers!

French Brandy

* Produced from fermented grape juice to produce a clear low alcohol wine, which is then distilled to become an “Eau de Vie” - Water of Life, which when aged in oak barrels becomes Brandy.

Cognac

* French brandy produced in a very specific region known as Champagne, which is actually 600 KMs from where bubbly wine originated! Additional requirements include use of specific grape varietals in the low alcohol wines, grown within the district, and pot still distilled twice.

Armagnac

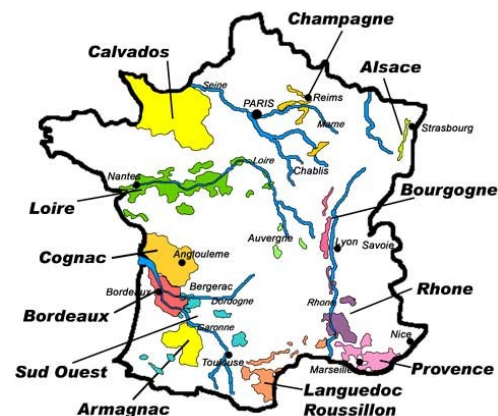
* The origin of French brandy production, lesser known and mostly produced by small houses rather than large conglomerates. Use same varietals as Cognac, distilled once, using column stills.

Calvados

* “Apple Wine” (Cider) is the base alcohol that is distilled in the regional created variant that is “Apple Brandy”

Imported Brandy

*Cognac, Armagnac,
Calvados & Brandy
January 30th 2018*



*A brief overview of
regional styles of Brandy,
wood aged, distilled wine
spirits, from France &
Spain popular since
before 1500's*

TRINITY HALL IRISH PUB

*Dallas' Whiskey Pub
Over 300+ Whiskies available
on the good days, sometimes
fewer after the weekend, with
best selection on delivery days!*

LANDY VSOP 40%

Region - Fine Cognac, aged for a minimum of four years in oak before bottling. It is made using eaux-de-vie from the Grande+Petite Champagne

Nose: Soft spices and dried apricot on the nose. Hints of honey and a little oak.

Palate: Oaky palate with caramel, apricot nectar and vanilla. Spices and rich honey develop.

Finish: Hints of mead and baking spices.
masterofmalt.com

MARTELL BLUE SWIFT 40.0%

The first-ever Martell VSOP matured in French Oak casks and then finished in Kentucky Bourbon casks.

Nose Gourmet aromas such as banana and caramelized pears. Then notes of vanilla & coconut mixed with spicy menthol show up.

Palate It is soft, round and gourmand. We taste deep and fresh notes of ginger and white candied fruits such as plums. We then feel the ample, smooth and long toasted oak finish from Kentucky Bourbon casks.

Distillers Site

MARIE DUFFAU 40%

Bas Armagnac, Napoleon

Flavors of cocoa, orange rind, cake batter and vanilla. Soft tannins on the finish and a touch of rancio to come. {Rancio? = constituting the nutty flavor peculiar to some fortified wines}

“The opening nosings find smells of roasted chestnut and baked pear; later sniffings pick up succulent notes of pineapple, caramel, black raisins, prunes and old oak. The palate entry is creamy textured and semisweet; at the midpalate the flavor becomes integrated and very nutty/woody. Concludes oily, semisweet and oaky.

Distiller's Site

AUGIER 40.1%

Region - Bois Ordinaire, aged for a minimum of two years in oak. Produced from only Ugni Blanc grapes from coastal vineyards

Salted caramel Cognac! Well, at least it tastes of that, as well as dark raisins, a hint of tobacco smoke and milk chocolate. Tart apples come through after a couple of sips, ending in a malty finish that could both fool and delight whisky lovers

Distillers Site

DARON CALVADOS 40.0%

Region: Pays D'Auge in the Normandy region northern France famous for the beach landings. This area developed cider due to the volume of orchards in the area, and thereafter Calvados ! The Daron family are 5th generation distillers now and use small pot stills, and only 1st run juice to produce their spirit.

Nose: Sandalwood, fresh apple peel and hints of vanilla. Spiced.

Palate: Allspice and cooked apple. Pear drops, fragrant woods and butterscotch. Black pepper.

Finish: Peppery, perfume-like.

masterofmalt.com

CARLOS I 40.0%

Region: Brandy de Jerez from the famous Spanish sherry producing region of which wine spirit was the fortification added to turn wine to Sherry! That same spirit, aged in similar solera fashion becomes Brandy, and this version's eau de vies average 10 years within that process.

Heavily Sherried raisins, chocolate, vanilla and diced almonds.

masterofmalt.com

Charles V was ruler of both the Spanish Empire as Charles I from 1516 and the Holy Roman Empire as Charles V from 1519, as well as of the lands of the former Duchy of Burgundy from 1506