



**EAUX-DE-VIE
DES FRUITS**

COGNAC

ARMAGNAC

CALVADOS

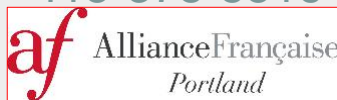
**THE FOUR GREAT BRANDIES
OF FRANCE**

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SWE Certified Spirits Educator

SWE Certified Wine Specialist

Certified Cognac Educator

Bureau National Interprofessionel du Cognac

Ambassador, [Comité National du Pineau des Charentes](#)

FWS Certified Master-Level Instructor: Rhône

FWS Certified Master-Level Instructor: Provence

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Brandy

Eaux-de-Vie de Fruit

Purpose is to make a clear spirit that displays the clean, pure essence (the spirit) of the fruit in a clear alcohol base.

Barrel Aged Brandy

Purpose is to make a fruit spirit that reflects the effects of wood aging and time.

Appellation Specific

Appellations that are recognized for producing brandy in a particular style or method obeying the rules of the appellation.

Eaux-de-Vie

Poire
Kirsch
Himbeergeist
Quetsch
Slivovitz
Palinka

Mistelles

Pineau des Charentes
Floc de Gascogne
Pommeau
Ratafia

Mistelle

Fresh fruit juice blended with eau-de-vie.(may be barrel aged)

As a spirits category, BRANDY is easy to define:
Any spirit distilled from fruit.

The devil, as they say, is in the details.

If the label says Brandy, it signifies it is made from grapes.
~ If not grapes the fruit should be specified on the label.~

TYPES OF BRANDY

Eaux-de-Vie de Fruits ~ Mistelle ~ Barrel Aged ~ Appellation Specific

Barrel Aged

Fine
Cognac
Armagnac
Calvados

Caution: "Flavored Brandy" is not brandy. It is brandy-based but fruit, flavors and sugars are added. It is actually in the Liqueur/Cordial category.

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Appellation-Specific Brandy

(AOC, AOP, PDO) refers to the certification that a brandy comes from a certain place and has followed the stipulated rules of production.

The four French appellations where brandy achieves its greatest levels of excellence are

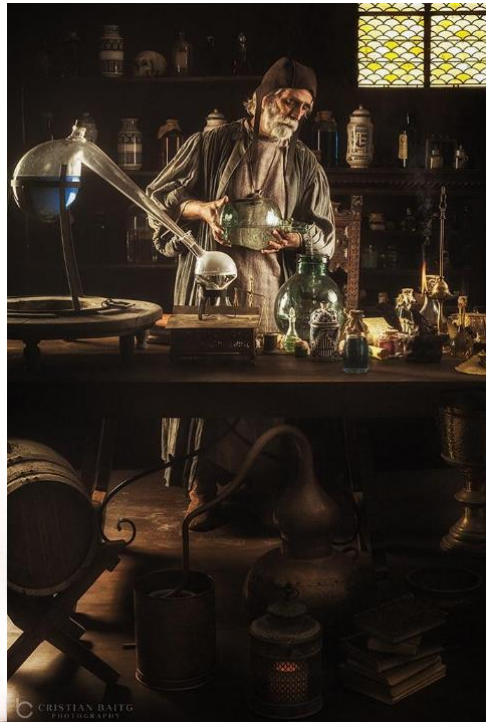
**Eaux-des-Vie de Fruits
Cognac, Armagnac, & Calvados.**

Each has different regulations.

4

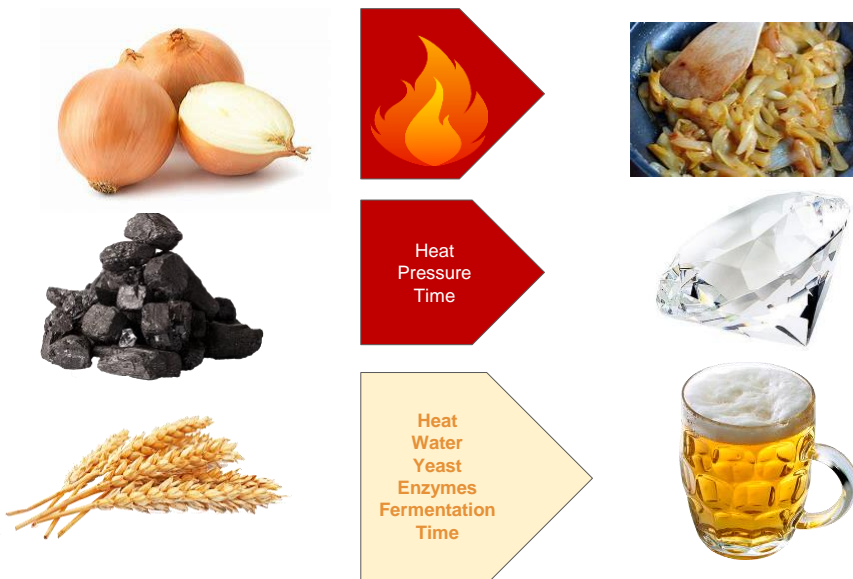


When Sorcerers Became Scientists...



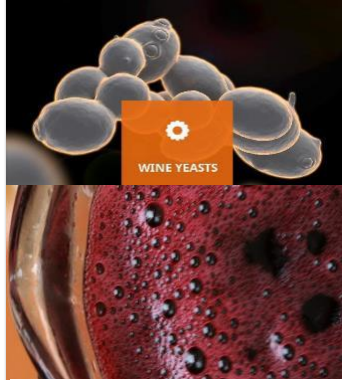
5

Alchemists believed they could change the form and substance of any object by transforming it from one thing to another through use of the Basic Elements: Air, Fire, Water and Earth. They had created the "Scientific Method." THEY WERE SEARCHING FOR A CATALYST.



6

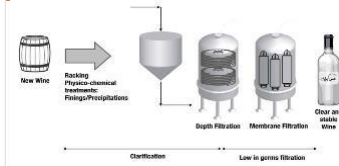
FERMENTATION



Yeasts eat glucose/sucrose and convert to heat, CO₂, & alcohol

After violent fermentation– yeast feast –heat and CO₂ dissipate, alcohol remains.

Wine is now 10%+/- ethanol.

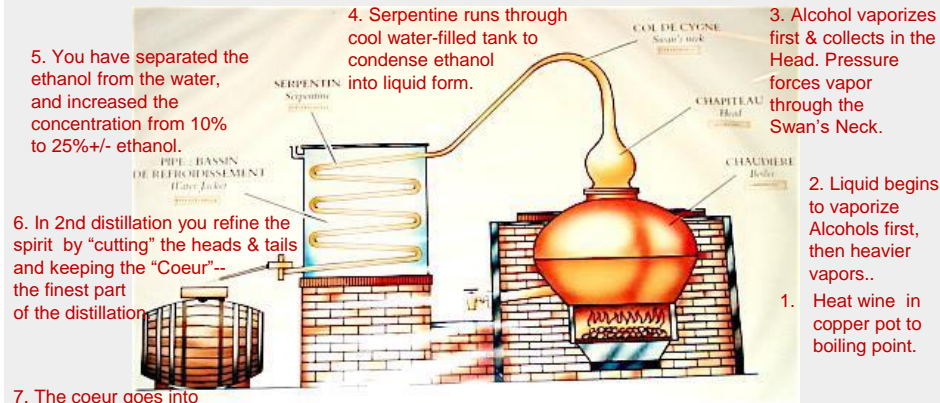


Wine may be Fined and Filtered to eliminate sediment, haziness, improve clarity, & remove bacteria that might spoil the wine.

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DISTILLATION

Alembic Charentais Repasse Method



5. You have separated the ethanol from the water, and increased the concentration from 10% to 25%+/- ethanol.

6. In 2nd distillation you refine the spirit by "cutting" the heads & tails and keeping the "Coeur"-- the finest part of the distillation.

7. The coeur goes into barrels for cellar aging.

4. Serpentine runs through cool water-filled tank to condense ethanol into liquid form.

3. Alcohol vaporizes first & collects in the Head. Pressure forces vapor through the Swan's Neck.

2. Liquid begins to vaporize Alcohols first, then heavier vapors..

1. Heat wine in copper pot to boiling point.

Still must be made from copper. Direct heat only.

Size of still makes only small batches.

Low heat method means lower alcohol, so requires *repassé* to bring up to required alcohol.

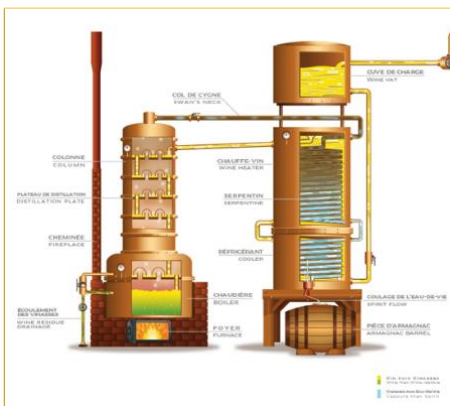
Fractional Distillation (Making the Cuts) is done only in the second pass.

Selected cuts are kept in aging barrels; marginal cuts may be re-distilled.

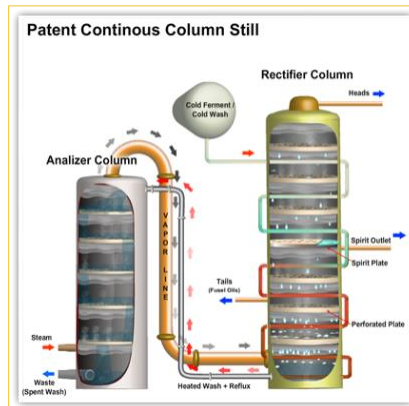
Previously used barrels can have contained grape or other fruit

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COLUMN DISTILLATION



Column Still



Continuous Column Still

- Higher Heat/Higher Alcohol
- Provides more precise control of entire process
- Ability to identify and selectively eliminate (strip out) unwanted congeners
- Most efficient and most effective
- Continuous operation; Reflux Valve allows recycling

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PART ONE EAU-DE-VIE

Eau-de-Vie de Fruit

is a spirit, usually clear, that focuses specifically on the essence of the fruit driven by alcohol. Only fruit, yeast and water are used; no additives are allowed. The distiller is focused on the best "cuts"--the *cœur*, the finest part of the distillation. When you smell and sip an eau-de-vie de fruit you expect the core, the soul of the fruit condensed into a clear aromatic liquid.



Marc (or grappa) is the name for brandies made from the leftover press cake juices.



Careful!

This is Eau-de-Vie brandy (Poire Prisonier)

This is a Liqueur Belle de Brillet--(Cognac, pear, and sugar)



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ALISIER



QUETSCH



MIRABELLE



QUINCE



MYRTILLE



FRAMBOISE



FRAISE DE BOIS



KIRSCH

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GEIST (EU)

EU Designation applying to fruits and vegetables that do not contain sufficient sugars for fermentation and subsequent distillation

These may be macerated in neutral spirits to provide sufficient alcohols for distillation.

**RASPBERRIES, ROWANBERRIES,
ROSEHIPS, ROSE PETALS,
SLOEFRUIT, NUTS, HERBS,
MUSHROOMS AND PUMPKINSEEDS**

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COGNAC

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But first, a Cognac tradition: **MISTELLE**



RASTIGNAC PINEAU DES CHARENTES

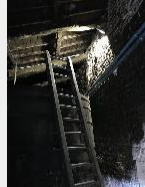
Not a wine. Not a spirit.

A mixture of freshly-harvested grapes with cognac (from the same vineyard) added (75% juice/25% cognac) to prevent fermentation . White and red pineaus are made. The mistelle is then placed in barrels and cellar aged.

17% ABV

- Jeune Pineau – 1 to 5 Years**
- Vieux Pineau – 5 to 10 Years**
- Tres Vieux Pineau - Over 10 Years**

It's what the locals drink!
Straight, chilled, soda or tonic, with garnish,
in cocktails, as an aperitif or digestif.



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Pineau & Tonic

My all time favorite Pineau des Charentes cocktail, created with astonishing simplicity by my Partner in Pineau, ms franky marshall.

Quick and easy to make.

Use a young Pineau Blanc. Pour to your taste over ice.

Add Fever Tree Tonic—it is the best.

Take a sprig of thyme (some people use rosemary), slap it in your hands to release the aromas and put it in the glass. Twist a large piece of grapefruit zest, rub it around the rim of the glass, then drop it in.

Fresh, lively, fruit-sweet and herbal, with the bite of tonic, you won't believe how delicious this cocktail is.

In Spring or Summer, make it by the pitcher, because it is always a crowd favorite.

And best of all: it is a low-alcohol cocktail. full of flavor.



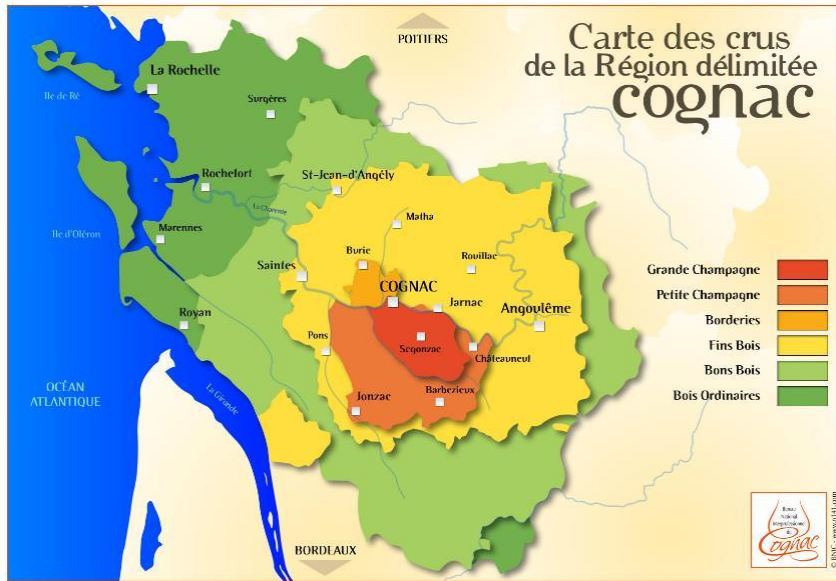
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MON DIEU...
DONNEZ MOI LA SANTE POUR LONGTEMPS.
DE L'AMOUR DE TEMPS EN TEMPS.
DU BOULOT, PAS TROP SOUVENT,
MAIS DU PINEAU... TOUT LE TEMPS.

My Lord...
Give me health for a long time.
Give me love, from time to time.
Give me work...but not too often.
But Pineau...All the time.

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Ages of Cognac

Courtesy of Cognac du Peyrat

Table of Cognac ageing labels

AGEING LABELS	MIN. AGEING LENGTH
VS, VS, Very Special, Selection, 3 Étoiles	2 years
Supérieur, Cuvée Supérieure, Qualité Supérieure	3 years
VSOP, Réserve, Vieux, Rare, Royal et Very Superior Old Pale	4 years
Vieille Réserve, Réserve Rare and Reserve Royale	5 years
Napoleon, Très Vieille Réserve, Très Vieux, Héritage, Très Rare, Excellence et Suprême	6 years
XO, Hors d'âge, Extra, Ancestral, Ancêtre, Or, Gold, Impérial, Extra Old, ; Vintage Dated	10 years
XXO, Extra Extra Old	14 years

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Appellation
Specific
Barrel-Aged
Brandy
COGNAC

Barrel-Aged Brandy is the result of aging in small or large barrels to emphasize the effects of slow aging in wood: oxidation, reduction through evaporation, enzymatic and the effect of barrel components and brandy interacting for a more complex aromatic and flavor profile.

Each brandy must follow the rules and regulations of the governing authorities.

The U.S. requires any aged brandy under 2 years in vat or 1 year in barrel to be designated as "Immature Brandy."



VS
Very Special
★ ★ ★

VS *must* be two years in barrel, but it *may* be older.

Three fine VS, in terms of fruitiness, richness, and flavor are

Camus VS,
Park Carte Blanche,
Pierre Ferrand '1840'.

VS is not considered "sipping" cognac because the complexity of barrel age has not had sufficient time to develop.



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Appellation
Specific
Barrel-Aged
Brandy
COGNAC

Each House may blend to its own specifications as long as it adheres to the Cognac rules.

Houses are not required to state the age of a Cognac blend.

Cognac is 'batch blended' so a House may release several different designates



VSOP ~ Very Superior Old Pale

VSOP Cognac *must* be aged in barrel for 4 years, but *may* be older.

HINE 'Rare' VSOP Fine Champagne Cognac is a highly respected ultra-premium Cognac where the Maitre has a preference for slightly older and more complex blends.

"Fine Champagne" signifies it is from Grande Champagne (minimum 50%) and Petite Champagne only.

Cognacs in this blend are 6-12 years old for an average of 8 years age.

Remy-Martin also has a reputation for using over the minimum for its VSOP blends.

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**Barrel-Aged
Brandy
XO Grade
XO Grade**

Requires any cognac in bottle to be at least 10 years old.

Producer is not required to state precise age or ages.

If "Cognac" all six crus may be used in the blend.

If a cru is stated, the cognac must be 100%.. i.e., Cognac Borderies.

"Fine Champagne" is Grande (50%+) and Petite blend.



Camus XO Elegance Cognac

This bottling states XO COGNAC Elegance, so all crus may be included.

Camus does not state the specific average or ages, with mention only of "containing some 25-30 YO in the blend".



Camus XO Borderies Cognac

This bottle states BORDERIES and SINGLE VINEYARD, so must be both.



Hine Antique XO Grande Champagne

100% Grande Champagne Premier Cru.

Hine states the Average Age of their blend is 20-22 years.

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The XO/XXO Class

Cognac re-designed its age grades a few years ago.

As of 2018, any Cognac with 10 years age is considered to be in the XO Class. XO Class can and does contain much older cognacs, of course, but the only official designation recognized is XO.

It is not uncommon to use 40–50 different cognacs to create a blend.

Within the XO Class you may see "Reserve", "Napoleon", "Extra", but these are considered fanciful or proprietary names, not legal definitions.

The newest class is XXO, which requires 14 years barrel aging.



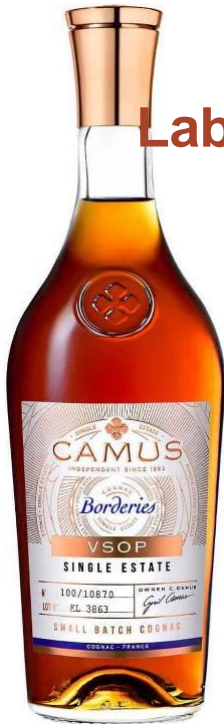
Pierre Ferrand elects not to use the term XO.

Ferrand Ambre is 10 years old. Ferrand **Reserve** is 20 years old.

Ferrand **Selection des Anges** also carries no specific age designation, yet it is a blend averaging 30 years.

Ferrand **L'Ancestrale**, with no age statement, is an exceptional blend of Paradis cognacs averaging 70 years old.

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Allowed Labeling Designations

- Single Estate
- Single Vineyard
- Vintage Dated
- Bottling Date



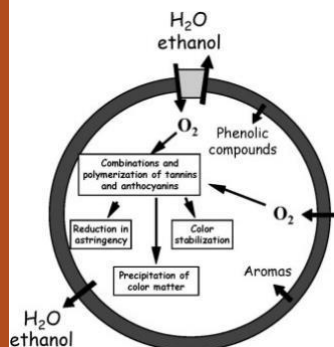
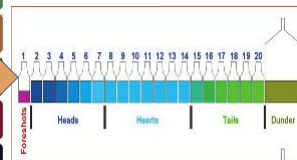
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Barrel-Aged Brandy

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Barrel Aging

Temperature increases;
Liquid Expands

Liquid Permeates Oak

Some spirit evaporates (angel's share)

Spirit digests phenolics and aromas

Enzymes alter and soften
tannins and anthocyanins

Temp drops: spirit and oxygen is
pulled back into barrel

Head space allows oxidative aging

Repeat each day

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TO LEES OR NOT TO LEES?

"House Style" is largely determined by the use of lees in the second distillation cycle.






Heads, secondes and tails can be used in the next distillation.

~

Adding lees can bring greater fullness and and roundness, as well as a longer maturation cycl

~

Additional esters and aromatic components increase the depth and complexity of the spirit.

 **Mash/Wort Preparation**
 **Fermentation**
 **Distillation**
 **Maturation**
 **Blending and Bottling**

FATTY ACIDS

Fatty acids are crucial to the taste profiles of spirits.

Some producers manipulate the second distillation heat level so as to preserve high levels of fatty acids.

These acids add greater complexities as the spirit ages, influence the texture and mouthfeel, and emphasize rancio elements derived from extended aging.

Martell removes the lees to distill only the 'clean wines.'

Remy-Martin is a strong advocate for using the lees, especially for their prestige and well-aged cognacs.

Hence, the two possess markedly different aromatic and flavor profiles.

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"Finishing Barrels"



Cognaçais may "finish" the eau-de-vie de cognac in pre-used barrels.

If pre-used barrels are used, said barrels **MUST HAVE CONTAINED** a grape wine product.

Thus, Port, Sherry, or any varietal wine barrel may be used as a finishing barrel to display aromas and flavors.

Whiskey is a grain product and these barrels cannot be used.

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The Latest Twist...



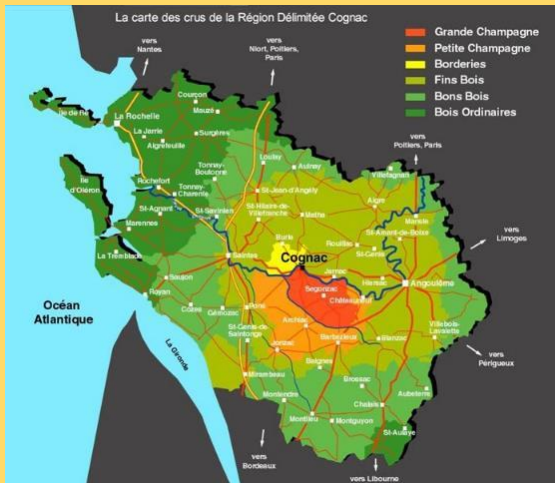
**Break The Rules;
Just Don't Call It Cognac**

**This is Cognac VSOP
Finished in
Bourbon Casks.**

**Since it doesn't adhere to
the rules of Cognac,
it must be labeled as
EAU DE VIE DE VIN**

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Cognac AOC



- 75,000 hectares over four départements

- 6 Crus + “Fine Champagne,” a blend of Grande and Petite AOC with min. 50% Grande.

- Production by AOC
 - Grande Champagne-18%
 - Petite Champagne-21%
 - Borderies-6%
 - Fin Bois-42%
 - Bons Bois-12%
 - Bois Ordinaires- 1%

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Viticulture



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Grape Varieties

- **Ugni Blanc/Trebbiano: more than 98% of production**
- **Columbard**
- **Folle Blanche**
- **Montils**
- **Semillon**
- **Folignan (Ugni-Folle cross--maximum 10% per vineyard)**

Juice: High acidity; low alcohol. No chaptalization or sulphur addition.
Alcohol and malolactic fermentation allowed.

30

Alembic Charentais Repasse Method

**Small Batch
Copper Still**

**Direct Flame;
Lower Heat**

**Double
Distilled**

**Brouillis and
Repassé**

72% ABV

**Completed by
March 31
following
harvest**



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The Cellar



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Barrels and Demijohns



Barrels are stored in different types of cellars – usually riverside and hillside.

Cognac may be transferred to glass demijohns when considered mature.



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What Is In Cognac Besides the Spirit?

Allowable Adjuncts

Regulations allow up to 4% adjuncts in cognac.

Adjuncts are strictly the decisions of the bottler.

Some producers use adjuncts; other producers refuse to use adjuncts.

These adjuncts may include:

Sugar

Oak Tea or Tannin Tea

Enzymes

Color Stabilizers

Tartaric Acid

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The Magic of the Maître Assembleur



Each house has its Maître Assembleur or Master Tasting Panel.

The Maître organizes a series of focused tastings to create the next blend or bottling.

35

Q What are you looking for? English ▾

COGNACS CREATIONS CLASSIFICATION EXPERIENCES OUR HOUSE PERSONALIZATION



MASTER BLENDER

\$173.00
Shipping calculated at checkout

★★★★★ (3)

Duration: 150 minutes
150 minutes

Quantity:
- 1 +

CHOISIR DATE & HORAIRE / SELECT DATE & TIME

ADD TO CART

Share [f](#) [p](#) [t](#) [v](#) [w](#) [p](#) [e](#) [r](#) [t](#) [u](#) [r](#) [n](#) [g](#) [i](#) [n](#) [g](#) [h](#) [e](#) [l](#) [p](#)?

At Maison Camus you can take the Master Blender Program, where a Camus Blender takes you through a guided tasting of XO Cognacs including Fins Bois, Borderies, Petite Champagne and Grand Champagne. You create your own personal XO blend; your name and recipe is placed in the Master Blender Register; and you receive a bottle of your personal blend.

Alternatively, you can purchase a Virtual Master Blender Kit at Camus and schedule a virtual tasting in your own home

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Cognac Blendings

The single best way to understand the fine points of Cognac.

As a BNIC Cognac Educator I have done four formal blendings—two with Camus, two with Hennessy.

By tasting component Cognacs first, you gain intimate knowledge and insight into how the cognacs will integrate, now and in the future.

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Vin Faible and Marriage



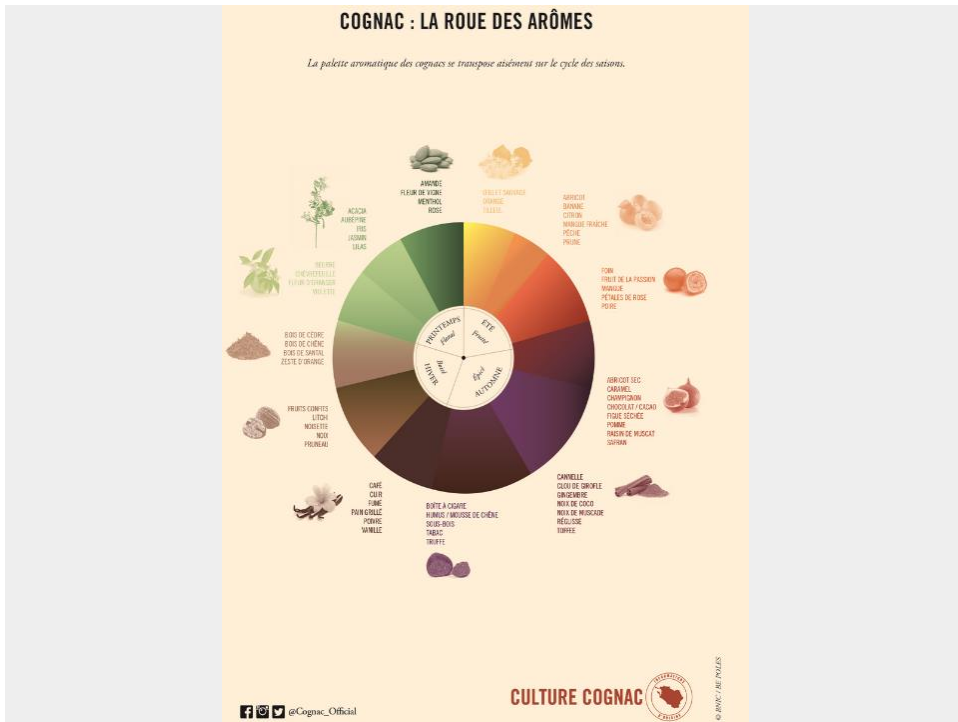
The final blend of brandy is usually mixed with water to bring it to the desired alcohol level (minimum 40% abv).

Vin Faible places the new cognac blend in large foudres and introduces water mix slowly so as not to shock the cognac.

It can take up to three years of vin faible /marriage to create an older and more delicate blend.

Cognac and Armagnac can be severely shocked by the too hasty introduction of water (it makes the mixture soapy and suppresses the fine aromatics) so the process needs to take place slowly.

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Rancio

- The elusive, difficult to define essence of fully mature brandy.
- Murmurs of Madeira, aged Sherry, and Malaga
- The refined and elegant harmony of maturation that reveals fruit, flower, spice, and wood maturity that can be found only in properly aged brandy.



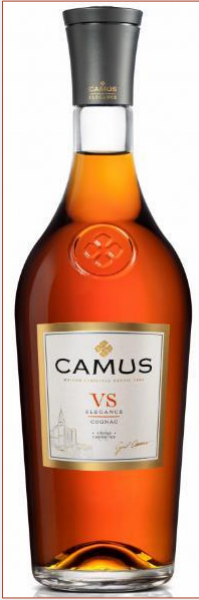






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DEGUSTATION



**Camus
VS**

**Minimum
Age-2 yo**

**Elegance:
House/Line**

**Cognac:
Blend from
all Cognac
AOPs**

**Pierre
Ferrand**

**No Age
Designation**

**Ambre:
House Name**

**Cru de Grande
Champagne/
1er Cru de
Cognac:**

**All from
highest rated
Grande
Champagne
Vineyards**



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PART THREE



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GASCONY



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Gascony & Midi-Pyrenees



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45

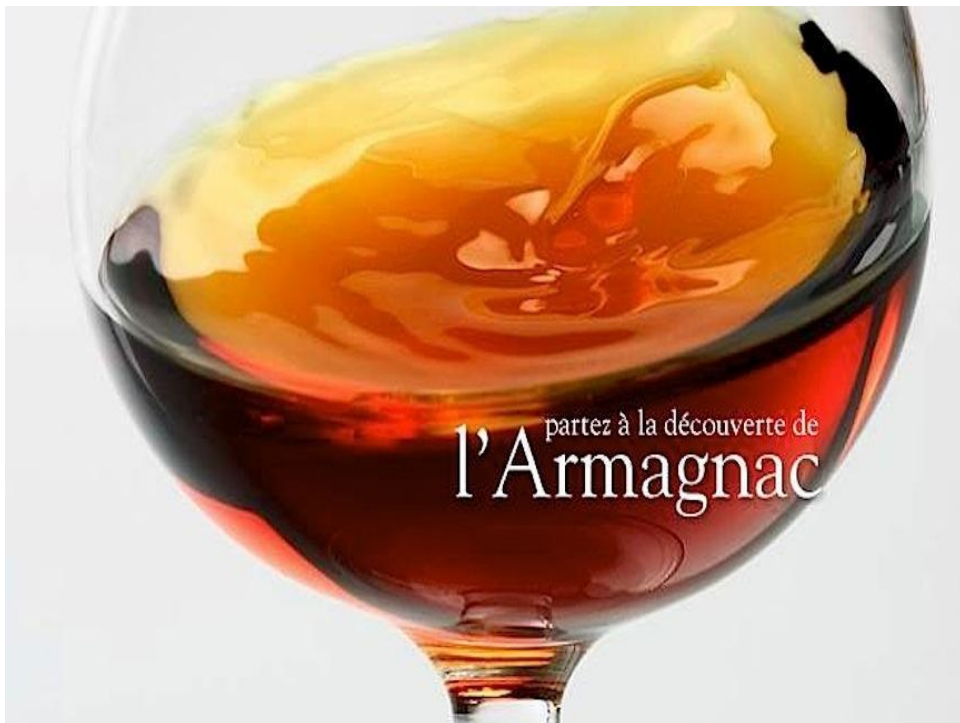
Gers et Landes



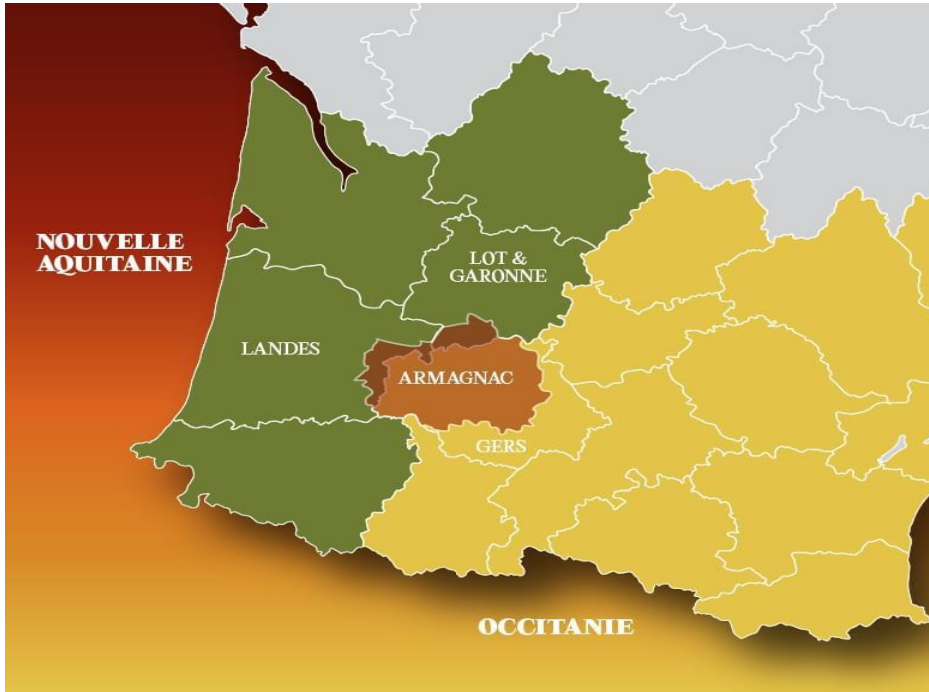
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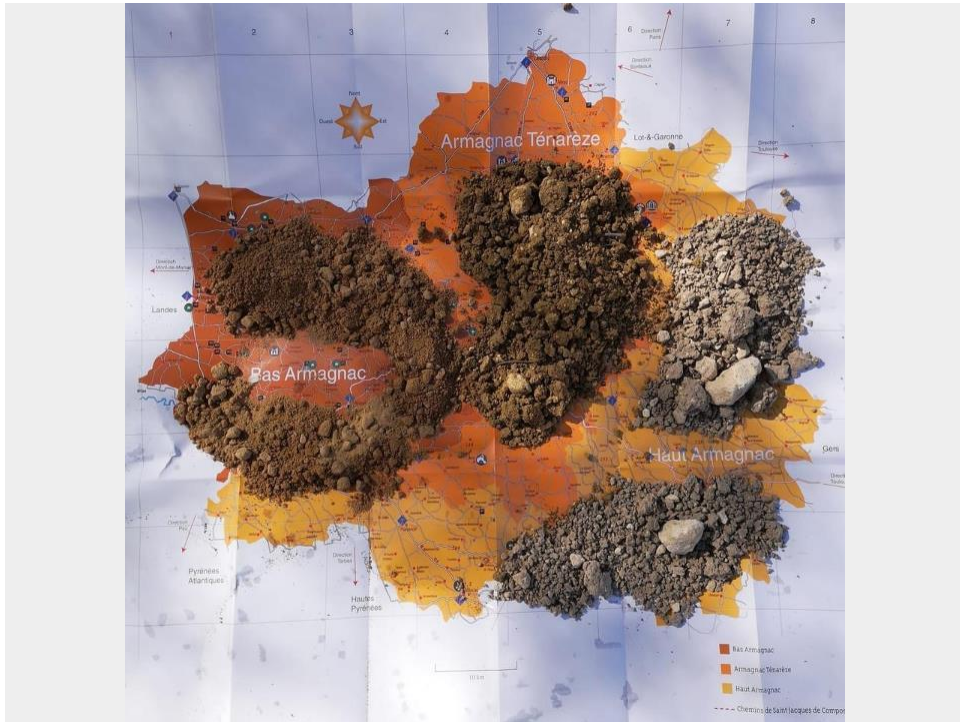
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Les Quatre Mousquetaires

A statue commemorating the famous Dumas novel, The Three Musketeers.

D'Artagnan, the rustic romantic hero---the fourth musketeer---was a son of Gers in Gascony.

This statue is located in the main place of Condom in Armagnac.



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Floc: “Bouquet of Spring Flowers”

70% Jus de Raisin
30% Eau-de-vie de Armagnac

Unlike the Cognaçais, who focus on age, the Armagnaçais like their mistelle, Floc, as bright, fruity and bouquet-of-springtime-flowers fresh.

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**CANARD À FOIE GRAS
DU SUD-OUEST**
(CHALOSSE - GASCOGNE
GERS - LANDES
PÉRIGORD - QUERCY)



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Blanche Armagnac



Unlike Cognac, Armagnac allows unaged Blanche Armagnac.

Any grape may be used, but Colombard (herbal/spicy) and Folle Blanche (floral/fruity) are most common.

Since no barrel aging is required this is stylistically in the category of Eau-des-Vie de Fruit.

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ARMAGNAC GRAPE VARIETIES

- 9 varieties permitted; 4 dominate:

Ugni Blanc (aka Trebbiano)
-structure; high acidity & high yield

Baco Blanc (Baco 22A)
-earthy; fast maturing, rounded and weighty hybrid (Folle Blanche x Noah)

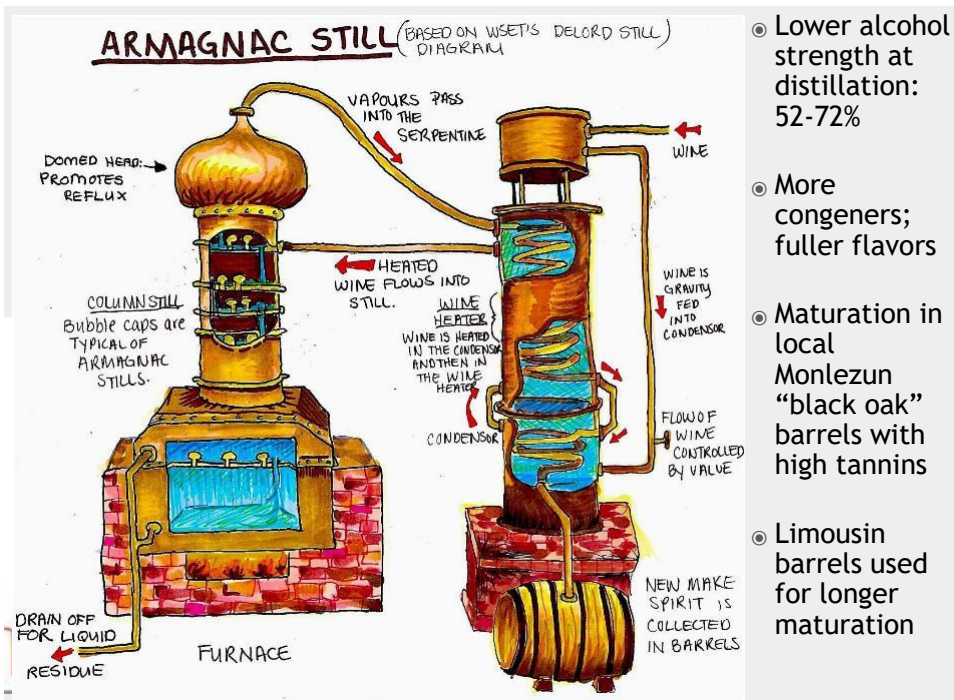
BACO Only cross of American hybrid EVER allowed in a French AOC wine.

Columbard
-spice; herbal

Folle Blanche
-floral; fruity; but finicky



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ARMAGNAC DISTILLATION

Armagnac requires only one distillation, but may be double-distilled.

The traditional Armagnacais still was an early version of a continuous still with multiple plates in a closed column, allowing sufficient alcohol with only one distillation.



Early Armagnac Travelling Still at Ch. Larressingle

59

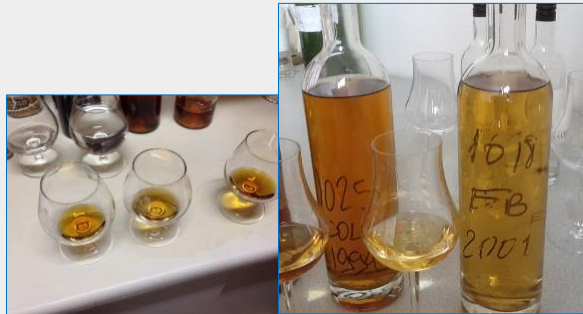
THE BLENDER'S PALETTE



60

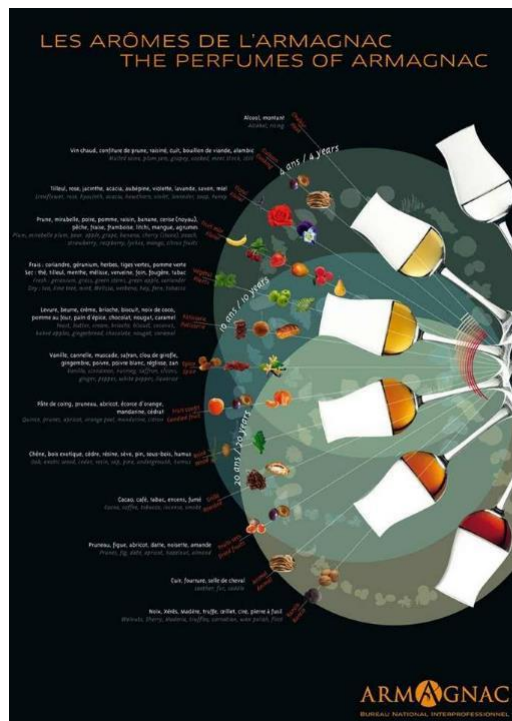
ELABORATION

- Varieties harvested, vinified, distilled and barrel-aged separately
- Local Monlezun Black oak used for limited brief time; then racked into older barrels (often Limousin).
- Soils, varieties, maturation and blends create the differences in Armagnacs



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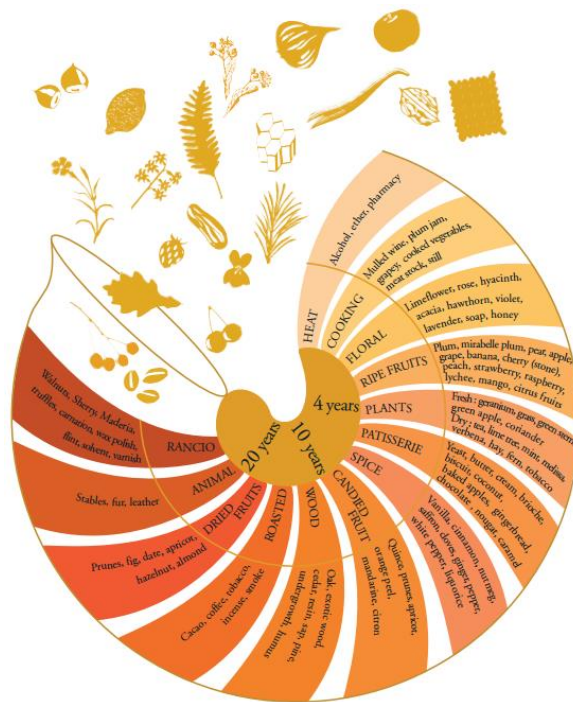
- VIN CHAUD, CONFITURE DE PRUNNE, RAISONNÉ, CUIT, BOUILLON DE VIANDE, ALEMERIC
- TILLEUL, ROSE, JACINTHE, ACACIA, AUBERGINE, VIOLETTE, LAVANDE, SAVON, MIEL
- PRUNNE, MIRABELLE, POIRE, POMME, RAISSIN, CERISE, PÊCHE, FRAISE, FRAMBOISE, LITCHE, MANGUE
- FRAIS: CORIANDRE, GÉRANIUM, HERBES, TIGES VERTES, POMME VERTE
SEC: THÉ, TILLEUL, MENTHE, MÉLISSE, VERVEINE, FOIN, FOUGERE, TABAC
- LEVURE, BEURRE, CRÈME, Brioche, BISCUIT, NOIX DE COCO, POMME AU FOUR, PAIN D'ÉPICE, CHOCOLAT, NOUGAT, CARAMEL
- VANILLE, CANNELLE, MUSCADE, SAFRAN, CLOU DE GIROFLE, GINGEMBRE, POIVRE, POIVRE BLANC, RÉGELISSE, ZAN
- PATE DE COING, PRUNEAU, ABRICOT, ÉCORCE D'ORANGE, MANDARINE, CEDRAT
- CHÊNE, BOIS D'EXOTIQUE, CÈDRE, RÉSINE, SÈVE, PIN, SOUS-BOIS, HUMUS



62

VIN CHAUD, CONFITURE DE PRUNE, RAISONÉ, CUIT, BOUILLON DE VIANDE, ALEMBOIC
 MULLED WINE, PRUNE CONFIT, GRAPE, COOKED, MEAT BROTH, STILL
 TILLEUL, ROSE, JACINTHE, ACACIA, AUBERGINE, VIOLETTE, LAVANDE, SAVON, MIEL
 LIMEFLOWER, ROSE, HYACINTH, ACACIA, EGGPLANT, VIOLET, LAVENDER, SOAP, HONEY
 PRUNE, MIRABELLE, POIRE, POMME, RAISIN, CERISE, PÊCHE, FRAISE, FRAMBOISE, LITCHI, MANGUE
 PRUNE, YELLOW PLUM, PEAR, APPLE, RAISIN, CHERRY, PEACH, STRAWBERRY, RASPBERRY, LITCHI, MANGO
 FRAIS: CORIANDRE, GÉRANIUM, HERBES, TIGES VERTES, POMME VERTE
 SEC: THÉ, TILLEUL, MENTHE, MÉLISSE, VERVEINE, FOIN, FOUGERE, TABAC
 FRESH: CORIANDER, GERANIUM, HERBS, GREEN STEMS, GREEN APPLE
 DRIED: TEA, LIMEFLOWER, MINT, LEMON BALM, VERVEINE, HAY, FERN, TOBACCO
 LEVURE, BEURRE, CREME, BRIOCHE, BISCUIT, NOIX DE COCO, POMME AU FOUR, PAIN D'ÉPICE, CHOCOLAT, NOUGAT, CARAMEL
 YEAST, BUTTER, CREAM, BREAD, COOKIE, COCONUT, BAKED APPLE, GINGERBREAD, CHOCOLAT, NOUGAT, CARAMEL
 VANILLE, CANNELLE, MUSCADE, SAFRAN, CLOU DE GIROFLE, GINGEMBRE, POIVRE, POIVRE BLANC, RÉGLISSE, ZAN
 VANILLA, CINNAMON, NUTMEG, SAFFRON, CLOVE, GINGER, WHITE PEPPER, LICORICE, ZAN (?)
 PATE DE COING, PRUNEAU, ABRICOT, ÉCORCE D'ORANGE, MANDARINE, CEDRAT
 QUINCE PASTE, PRUNE IN BRANDY, APRICOT, ORANGE PEEL, MANDARINE, CITRUS
 CHÊNE, BOIS D'EXOTIQUE, CÈDRE, RÉSINE, SÈVE, PIN, SOUS-BOIS, HUMUS
 OAK, EXOTIC WOOD, CEDAR, PINE, ROSIN, SAP, PINE, FOREST FLOOR, SOIL

63



64

Aging - Comptes

VS (Very Special) - 1 to 3 years

VSOP (Very Superior Old Pale) - 4 to 5 years

Napoléon - Aged 6 to 9 years

XO (Extra Old) - 6 years (pre-2018) and **10 years (after 2018)**

Hors d'âge - Over 10 years

Vintage - These are aged a minimum of ten years and the date indicates a single harvest from the year the grapes are grown. New requirements for labeling are Date of Distillation and Date of Bottling

Lovetoknow.com

ARMAGNAC NOMENCLATURE

VS - *** → MINIMUM 1 YEAR IN OAK

VSOP → MINIMUM 4 YEARS IN OAK

XO - HORS D'ÂGE → MINIMUM 10 YEARS IN OAK

VINTAGE → SINGLE HARVEST

65

Le Paradis



RANCIO

For Cognac, Armagnac and other brandies, when the barrel has given all the influence it can, the better ones are racked into glass demijohns and sealed, then placed in the darkest and quietest place in the cellars.

Effectively the brandy has reached its desired maturity and will be used in small amounts to enhance the complexity of new blends.

I have tasted Cognacs back to 1847, from pre-phylloxera vineyards, and the ability to create both complexity and incredible longevity is profound.

After a tasting from several barrels and demijohns of great age. I commented on one that was mediocre and asked why they kept that.

"Oh, well," said the Director, "When you say you have a blend of very old cognacs, at times you may need very small amounts of very, very old cognacs to complete the creation."

66



67



68



DELORD
Armagnac
Blanche



69



71



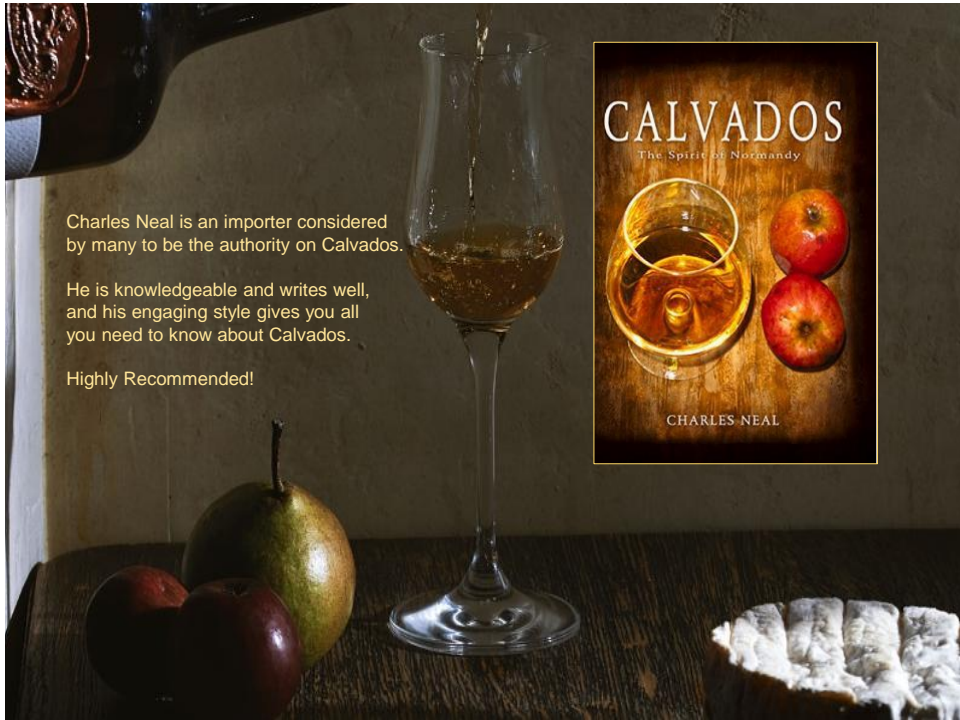
72

**CALVADOS IS APPLE BRANDY
(YES or NO?)**

NO!

**CALVADOS IS AN
EAU-DE-VIE DE SIDRE/PERRY**

73



Charles Neal is an importer considered by many to be the authority on Calvados.

He is knowledgeable and writes well, and his engaging style gives you all you need to know about Calvados.

Highly Recommended!

74



SINCE 1553

Eau-de-Vie de Sidre

CALVADOS

CAFÉ-CALVA

PHYLLOXERA

1942 ~ Pays d'Auge

1991 ~ Pommeau de Normandie

1997 ~ Domfront

75



76

Apple Trivia

- The apple species is *malus domestica*.

Rosaceae

- What is the Family? The Family Rosaceae can be herbs, bedding plants, shrubs or trees, and can be deciduous or evergreen.
- In that Family, what's the largest genus?

Prunus: plums, cherries, peaches, apricots and almonds.
The Family also includes pears, quince, raspberries, strawberries, loquats, and ornamental trees and shrubs such as roses, meadowsweets, photinians, firethorns, rowans and hawthorns.

What is the approximate number of apple types/clones?

Roughly 7,500 types identified. 120+ are authorized in Calvados.



77

APPLES

- **Not all considered edible, as they are bred for acidity and sourness. (Growers call them ‘spitters’)**



- **Graded and blended between acidic/sour, bitter, bittersweet, and sweet (for fermentation sugars) specifically for cider. Each producer has his own preferred blend.**

Curiously, the origination of Calvados began when entrepreneurs bought Basque/Spanish cider apples to the region in the 1500s.

- ▶ In Normandy, Bretagne and Maine, local non-AOC apple brandy is called “Calva.”
 - ▶ The cider cut with eau-de-vie is Pommeau, and has its own AOC.

78

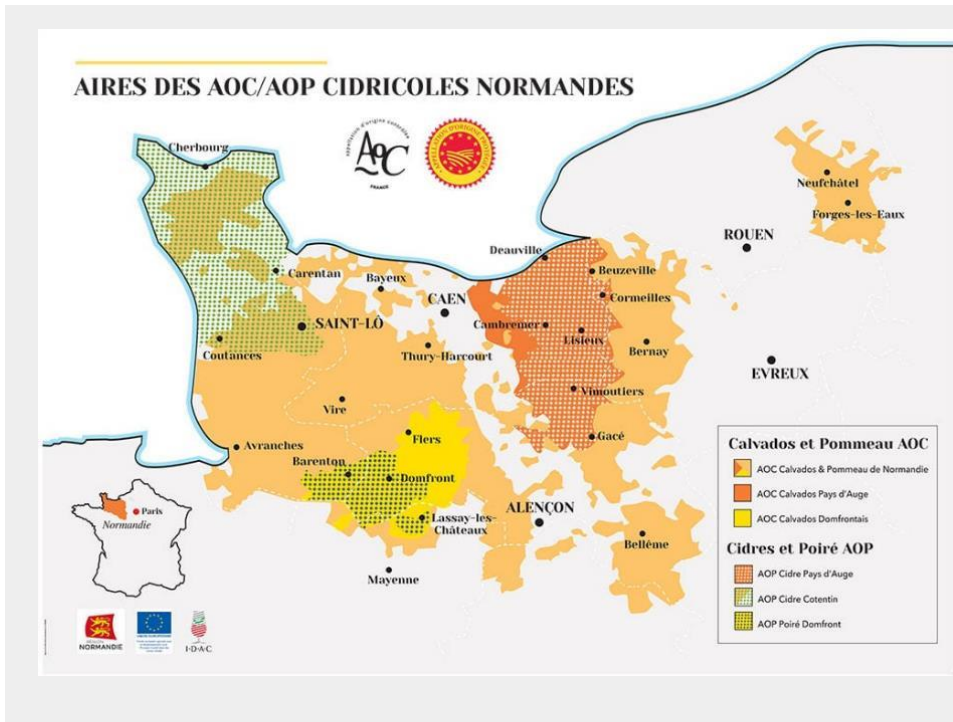
CALVADOS FERMENTATION

- No yeasts or sugars added
 - Natural yeast from skins
 - Natural sugars from fruit
- Ambient temperature fermentation only; no temperature control allowed.
- Fermentation occurs for 1–3 months, then cider is aged before distillation.



***Produit Fermier* ---Farm Produced---on a label signifies all estate fruit, with all fruit fermented, distilled, matured and bottled on the estate.**

79



80

AOC CALVADOS
 70% of Total Production
 Minimum 2 years oak aging
 Single Continuous or Alembic Still



AOC PAYS D'AUGE
 2 years minimum aging
 Minimum 6 weeks fermentation
 Mandatory Double Distillation
 30% maximum pears



AOC DOMFRONTAIS
 Column Still
 Proportion of pear trees must be greater than or equal to 25% of the total area of the orchards.
 3 years minimum in oak

Produit Fermier Calvados
 Farm Made



81

To Make One Liter of Calvados...

18 Kilograms of
apples/pears

makes

13 Liters of cider/perry

makes

1 Liter Calvados @70%
(Before aging and reducing)

82

Pommeau de Normandie AOC (1991)

is made from a mixture of fresh apple must (juice) and AOC Calvados of at least 65% abv, aged for a minimum of 12 months in oak.

Mutage results in a final alcohol level between 16-18% and at least 69 grams per liter of residual sugar.

As with both Cidre and Calvados, a blend of apple varieties must be used, including at least 70% bitter varieties and no more than 15% acidic varieties.

The production area for Pommeau de Normandie is identical to the delimited area of Calvados AOC.



2 Parts
Juice

1 Part
Calvados

14 Months
Min. Oak

83



Pommeau de Bretagne

A similar style of apple-based aperitif is produced in Brittany, under the Pommeau de Bretagne AOC (1997).

**14 Months
Minimum Oak**

84



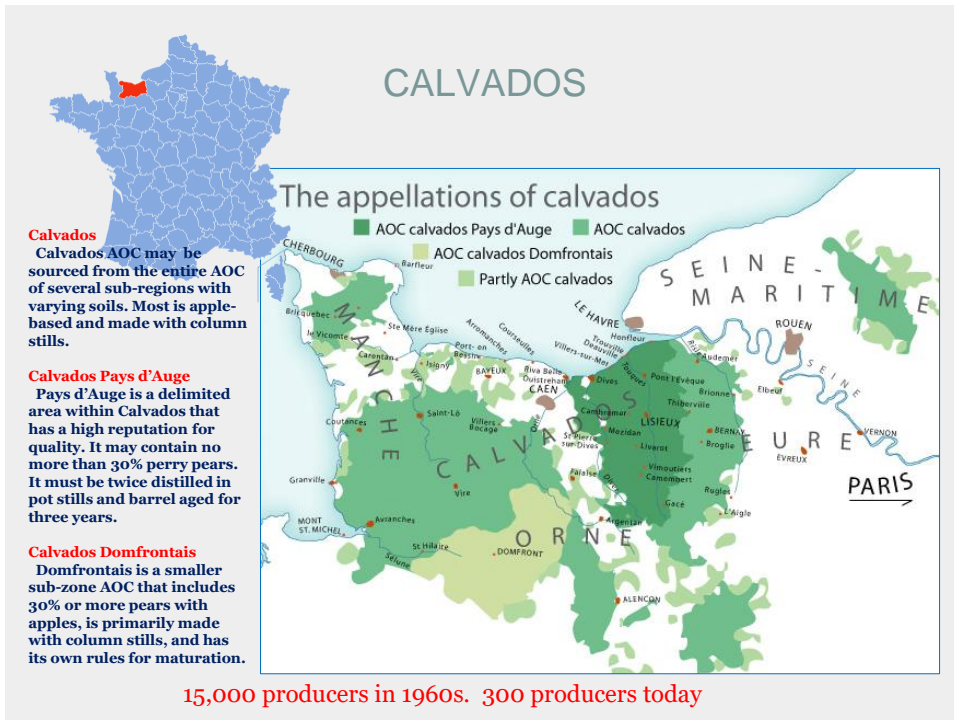
Pommeau du Maine

Pommeau du Maine, was approved in 2009 for producers in the Mayenne and Maine-et-Loire départements, just south of Normandy in the northern Loire Valley region.

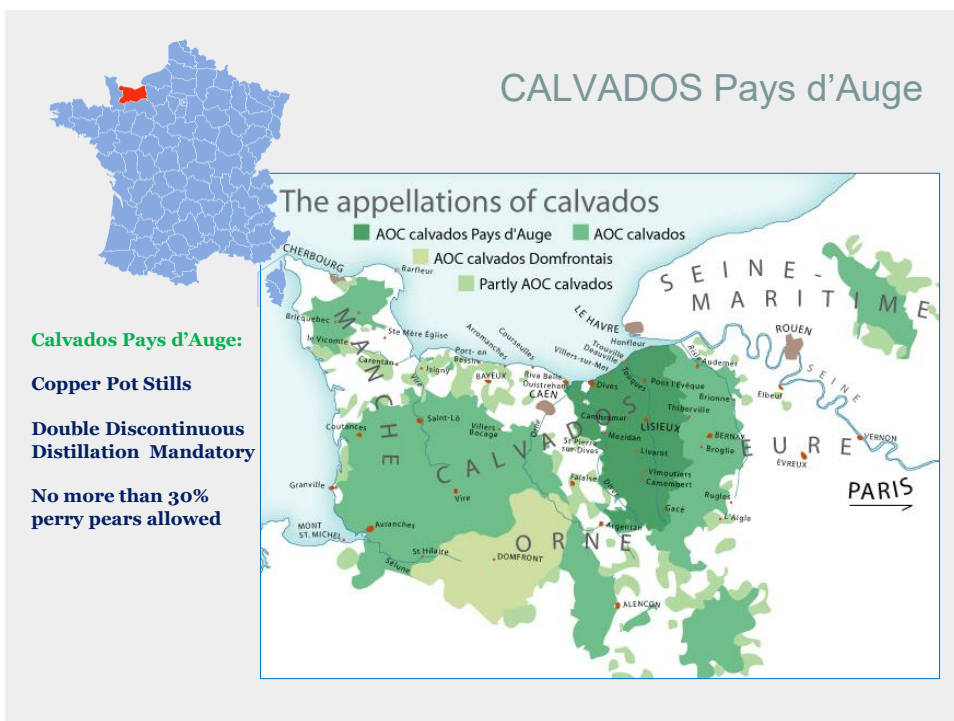
**21 Months
Minimum Oak**

Eaux-de-Vie de Cidre du Maine, the apple spirit of the region, is used in place of Calvados.

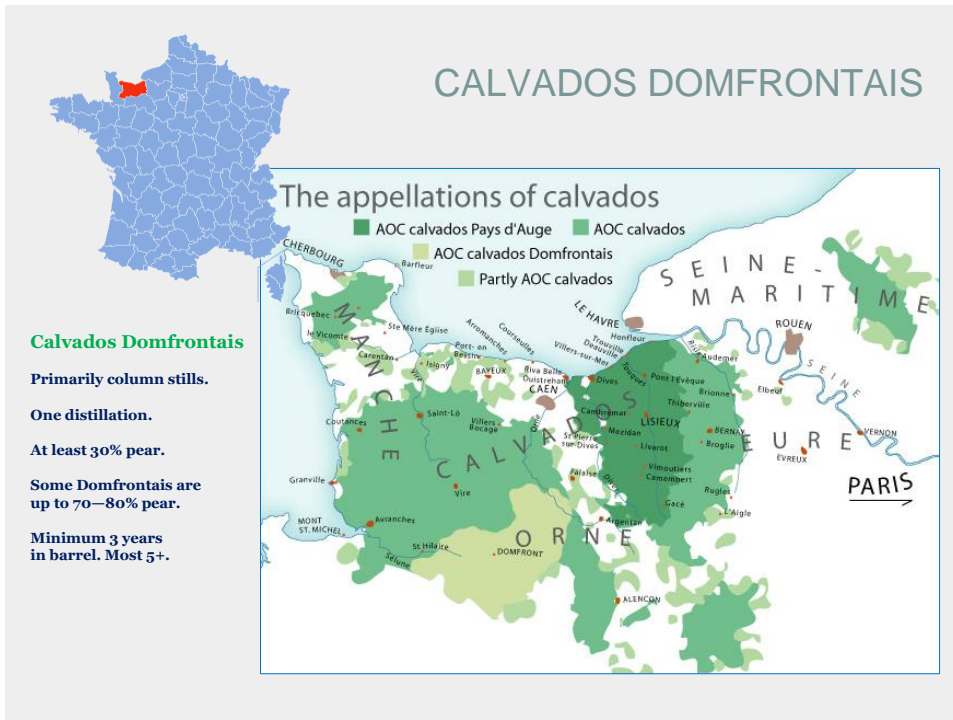
85



86



87



88

Compte d'Age

- **Fine/Trois Etoile/Trois Pomme:** 2 years minimum
- **Vieux/Réserve:** 3 years
- **VO/VSOP/Vieille Réserve:** 4 years
- **Napoléon:** 6 yrs.
- **XO/Extra/Hors d'Age/Age Inconnu:** 6 yrs

Calvados is “born” on September 30 following distillation---thus, a cider from the 2014 harvest will be designated a Calvados born in 2015

89

LITTLE KNOWN CALVADOS FACTS

Most spirits, such as Cognac and Armagnac, are diluted with water to delivery proof AFTER maturation. Calvados allows water addition DURING maturation.

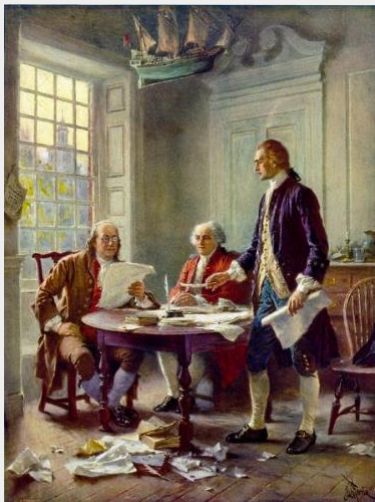
Calvados may be bottled without hydration, through evaporation to bottling proof.

Cask and vat aging allowed.

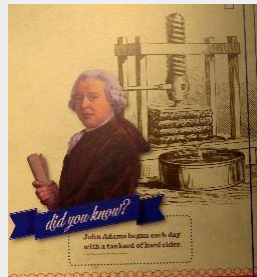


90

LITTLE KNOWN CALVADOS FACTS



The Founding Fathers glugged hard cider copiously. (It was safer than water and cheaper than wine.)



President John Adams drank a tankard of hard cider, dipped from the barrel on his back porch, every day for breakfast.

Johnny Appleseed was real! Nurseryman and land speculator, he lived on the frontier and planted apple groves, then sold the land to pioneer families



91

AU TROU NORMAND



An intermezzo
of Calvados
between courses
to
'fill the Norman Hole'.

AU TROU NORMAND
Bayeux



92

TripAdvisor Recommendations Distilleries in Calvados

Pere Magloire L'Experience

Christian Drouin

Ferme de Billy - Billy @ Company

Pierre Huet

Le Manoir de Apreval

Domaine de la Pommeraie

Cidrerie Lebrec

Roger Groult

Le Pressoir de Croissanville

Ferme de Luterot

La Spiriterie

93



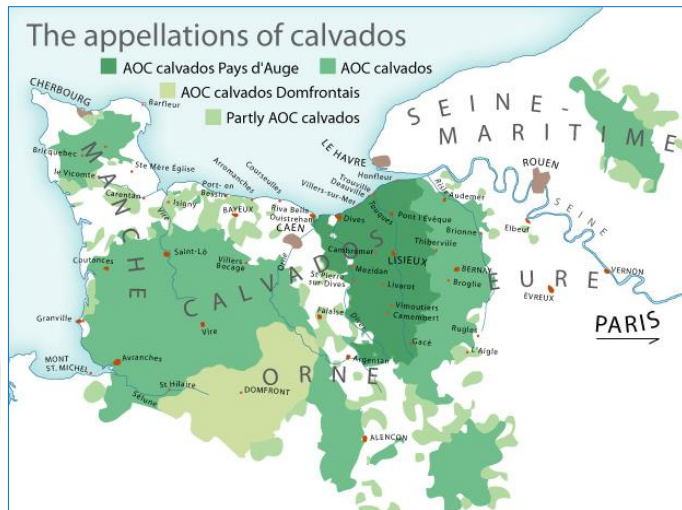
Calvados



— Père Magloire —

FINE V.S. CALVADOS

FINE V.S. Calvados is a fresh and fruity Calvados. Unlike others, it is made from single continuous distillation in copper stills to concentrate the apple aromas. These are then accentuated by blending the fruitiest cuvées and ageing them in barrels made of century-old oak.



Calvados Domfrontais

Primarily column stills.

One distillation.

Minimum 3 years in barrel. Most 5+.

Calvados Domfrontais

At least 30% pear.

Some Domfrontais are up to 70% pear.



**EAUX-DE-VIE
DES FRUITS**

COGNAC

ARMAGNAC

CALVADOS

**THE FOUR GREAT BRANDIES
OF FRANCE**