



depuis 1969

AFRICAN QUEEN

COGNAC

History



Cognac's origins lie in the 16th century with the arrival in France of the Dutch. They bought plenty of French wine but struggled to keep their wine drinkable during its journey home, and thus began distilling it into eau-de-vie.

- Cognac production falls under French appellation d'origine contrôlée (AOC) designation, with production methods and naming required to meet certain legal requirements. Among the specified grapes, Ugni blanc, known locally as Saint-Émilion, is most widely used. 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 wines barrel-age, and most cognacs spend considerably longer "on the wood" than the minimum legal requirement.

Cognac Definition & Process



Cognac is a **type of brandy, a spirit made from fruit**. It is made exclusively with grapes that are known for their exceptional aromatic properties.

- **Grapes**
- The white wine used in making cognac is very dry, acidic, and thin. Though it has been characterised as "virtually undrinkable", it is excellent for distillation and aging. It may be made only from a strict list of grape varieties. For it to be considered a true *cru* cognac, the white wine must be made from at least 90% Ugni blanc (known in Italy as Trebbiano), Folle blanche and Colombard, while up to 10% of the grapes used can be Folignan, Jurançon blanc, Meslier St-François (also called Blanc Ramé), Sélect, Montils, or Sémillon.^{[8][9]} 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 2–3 weeks, with the region's native wild yeast converting the fruit sugars into alcohol; neither sugar nor sulphur may be added.^[10] At this point, the resulting wine is about 7 to 8% alcohol.^[10]
- Distillation takes place in traditionally shaped Charentais copper alembic stills, the design and dimensions of which are also legally controlled. Two distillations must be carried out; the resulting eau de vie is a colourless spirit of about 70% alcohol

- **Aging**

- Once distillation is complete, it must be aged in Limousin oak casks for at least two years before it can be sold to the public. It is typically put into casks at an alcohol by volume strength around 70%.^[7] As the cognac interacts with the oak barrel and the air, it evaporates at the rate of about 3% each year, slowly losing both alcohol and water (the former more rapidly, as it is more volatile).^[7] This phenomenon is called locally *la part des anges*, or "the angels' share". When more than ten years pass in the oak barrel, the cognac's alcohol content decreases to 40% in volume.^[7] The cognac is then transferred to "large glass bottles called bonbonnes", then stored for future "blending."^[7] Since oak barrels stop contributing to flavor after four or five decades, longer aging periods may not be beneficial.^[7]

- **Blending**

- The age of the cognac is calculated as that of the youngest component 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. Each cognac house has a master taster (*maître de chai*), who is responsible for blending the spirits, so that cognac produced by a company will have a consistent house style and quality.^[11] In this respect, it is similar to the process of blending whisky or non-vintage Champagne to achieve a consistent brand flavor. A very small number of producers, such as Guillon Painturaud and Moyet, do not blend their final product from different ages of *eaux de vie*, so produce a "purer" flavour.^[12] Hundreds of vineyards in the Cognac AOC region sell their own cognac. These are likewise blended from the *eaux de vie* of different years, but they are single-vineyard cognacs, varying slightly from year to year and according to the taste of the producer, hence lacking some of the predictability of the better-known commercial products. Depending on their success in marketing, small producers may sell a larger or smaller proportion of their product to individual buyers, wine dealers, bars and restaurants, the remainder being acquired by larger cognac houses for blending.

St Remy Napoleon

- From
 - France
- Made with
 - French Wine
- ABV
 - 40%
- Nose
 - Fruity notes apricot, peach, gooseberry and Strawberry.
 - Floral aromas blend subtly with vanilla and wood.
- Taste
 - Delicate and balanced mouth
 - With fruits, wood flavors and grand vanilla finale
- USP Blended using the solera system.
 - One of the worlds best French brandies.
 - 100% French from grape to bottle.
- Selling Price :
- Bottle Price:



COURVOISIER VS

- From
 - France
 - Made with
 - Grande Champagne, Petite Champagne, Bonderies and Fins bois
 - ABV
 - 40%
 - Nose
 - opens with fresh note forest fruits and slight touch of vanilla
 - Taste
 - Strong notes of fresh fruit, with rich “oakiness and soft spring flowers
- USP (unique selling point)
- One of the top rated Cognac brand.
- Selling Price :
 - Bottle Price:



HENNESSY VS

- From
 - Cognac, France
- Made with
 - UGNI white grape
- ABV
 - 40%
- Nose
 - Fresh toast with roasted almond and brown sugar.
- Taste
 - Its aromatic , rich, creamy palate with hint of vanilla.
 - Fresh and floral finish.
- USP (unique selling point)
 - One of the most popular Cognac in the world.
 - Matured in fresh oak barrel.
- Selling Price :
- Bottle Price:



HENNESSY VSOP

- From
 - Cognac, France
- Made with
 - UGNI blanc grape.
- ABV
 - 40%
- Nose
 - Rich. Sweet with the big notes of apple and cinnamon
- Taste
 - Understated notes of plum, ripe grapes and melon
 - Rich dark chocolate, caramel and oak.
- USP
 - Smooth charming and all embracing.
- Selling Price :
- Bottle Price:



MARTELL VSOP

- From
 - Cognac, France
- Made with
 - UGNI blanc grape
- ABV
 - 40%
- Nose
 - intense aromas of fruits like mirabelle plum, greengage, apricot and vineyard peach.
- Taste
 - hints of wood and soft spicy flavours. An exquisite cognac that is perfectly balanced and elegant.
- USP
 - Produced by one of the oldest Cognac houses, Jean Martell was founded 300 years ago.
- Selling Price :
- Bottle Price:



REMY MARTIN VSOP

- From
 - France
- Made with
 - Wines from Grande champagne, petit champagne
- ABV
 - 40%
- Nose
 - An aromatic harmony of powerful elegance with notes of vanilla,
- Taste
 - A balance of aromatic dried fruits and delicate liquorice give a complex flavour experience.
- USP
 - Produces more than 80% of fine Champagne cognac.
- Selling Price :
- Bottle Price:
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REMY MARTIN XO

- From
 - France
- Made with
 - Wines from Grande champagne, petit champagne.
- ABV
 - 40%
- Nose
 - Jasmine candied and orange fig, with explosion of floral and fruit aroma.
- Taste
 - It is full rich fruit flavors that range all the way from peach, apricot and citrus note to dark cherry, plum and grape.
- USP (unique selling point)
 - 85% grande Champagne , 15% Petite Champagne
- Selling Price :
- Bottle Price:



REMY LOUIS XIII

- From
 - Cognac, France
- Made with
 - Grapes from Grande Champagne
- ABV
 - 40%
- Nose
 - Medium intense aromas of blackberry, black cherries, black raspberry leather and slightly oak.
- Taste
 - palate sandalwood with notes of tropical fruits and figs, gingernut biscuits and buttery toffee finish.
- USP
 - first Ultra premium Cognac ever made.
- Selling Price :
- Bottle Price:

