

France, AOC Cognac

FERRAND RESERVE DOUBLE CASK

"A valued gift"

Story

Ferrand Réserve Double Cask is a 1er Cru de Cognac: the grapes come from the most prestigious, area of Grande Champagne. It has matured for the first few years in cognac casks, of which 20% are new, before the cognac is finished in used 225l Banyuls casks for a year. Ferrand is a pioneer among modern cognac manufacturers using the Double Cask method of whiskey. This rich and nuanced cognac is at its best when consumed on its own and a valued gift. The history of Ferrand begins in the 1630s. The head of the family has been Elie Ferrand for ten generations. Elie Ferrand VIII can be singled out as a particularly influential figure and visionary, with current owner, Alexandre Gabriel, following in his footsteps, who is a trusted friend of Mademoiselle Henriette Ranson-Ferrand, in whose hands Mademoiselle left the nurturing of her family's legacy and working with cognac.

Producer

Maison Ferrand was born from the encounter in 1989 between Alexandre Gabriel and an ancient cognac-producing family. Alexandre Gabriel decided to breathe new life into Maison Ferrand and set out to make Ferrand cognac the best in the world. He aimed to preserve the age-old, artisanal production methods that were distinct from mass production and reignite interest in the finest expression of cognac - Grande Champagne, the best region for cognac production. Authenticity and character are the core values of Maison Ferrand's operations, primarily in cognac production, and also in other noble spirits, particularly in their uniquely produced gin. Cognac production is based on the cycle of wine production that underpins it. Hence, the stills remained idle for seven months a year. After five long years of negotiations, regulatory authorities overseeing origins granted permission to use the cognac distillation equipment for gin production. This led to the creation of Citadelle Gin, the French gin, giving the distillation stills a new purpose alongside cognac production. The innovator never stops. In 1166, Cistercian monks established the Chateliers monastery on the Île de Ré island, which became the center for cognac distillation. In 1989, Alexandre Gabriel created Claude Chatelier cognac, crafted in the old-fashioned, artisanal manner using the finest wines from top-quality vineyards in the best cognac-producing regions."



COLOR Mahogany brown

AROMA notes of vanilla, notes of nuts with strawberry and cherry, cinnamon and chocolate

TASTE Full-bodied, rich, soft and well-balanced

TIPS FOR USE slightly chilled on its own

WINE TYPE	Cognacs	PACKAGE SIZE	6 bottle(s)
GRAPES	Ugni Blanc 100%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Maison Ferrand	BOTTLE SIZE	0,7 l
ALCOHOL CONTENT	42,3%	PRODUCT NUMBER	125041
SUGAR CONTENT	10 g/l		

