

France, AOC Cognac

FERRAND 10 GENERATIONS

"A cognac finished in Sauternes casks"

Story

This cognac is a tribute to the 10th generation cognac history of Maison Ferrand, pioneered by Elie Ferrand in 1630. 1er Cru de Cognac grapes grow in the best Grande Champagne area. The wine distillate is matured in French oak casks, and part of the cognac is finished in Sauternes casks for at least another year, after which the final cuvée is made. This double maturation is Ferrand's specialty. A specialty is the finishing in Sauternes casks, which make the product very nuanced and brings honey and florality to the cognac. Another peculiarity of this young-style cognac is its 46% alcohol content. Its beautiful packaging will tempt you to give just this product as a gift to a lover of quality cocktails.

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 Golden brown

AROMA Notes of spicy fruit cake, raisins, apricot, coconut and fudge. Rose, orange flower, and nuances of nutmeg and ginger on the nose

TASTE Round, oaky, peppery. A nuanced taste that develops from roasted pears, honey, Muscat grapes and pineapple. Finished with cloves

TIPS FOR USE On its own or in a classic Old Fashioned cocktail!

WINE TYPE	Cognacs
GRAPES	Ugni Blanc 100%
MANUFACTURER	Maison Ferrand
ALCOHOL CONTENT	46%

PACKAGE SIZE	6 bottle(s)
BOTTLE CLOSING	Natural cork
BOTTLE SIZE	0,5 l
PRODUCT NUMBER	125045

