France

FERRAND SELECTION DES ANGES COGNAC

”Super Premium Grande Champagne 1er Cru de Cognac”



Story Owner and master distiller Alexandre Gabriel of Ferrand found inspiration for the Selection des Anges Cognac in the traditions of winemaking and cognac production in the Grande Champagne region, the suitability of its terroir and climate, as well as the rich heritage of cognac production and aging. SDA is crafted from 100% ugni blanc grapes. The average age of the eaux-de-vie is over 25 years. Both older and younger eaux-de-vie enhance the aromatic complexity of the spirit. Ferrand Selection des Anges, or Angels' Share, refers to the portion of the eaux-de-vie that evaporates during barrel aging. SDA matures for decades in damp cellars, their darkened walls bearing witness to this heavenly nectar's journey to the skies. The ornate metal stopper on the bottle pays homage to Maison Ferrand's former owner, Elie Ferrand. The stopper is a replica of the handle of his walking stick, thus guarding the treasure within the bottle.

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 Amber brown

AROMA Brioche-like, raisiny, honeyed, vanilla-flavored, apricot-like, delicately herbal, with hints of rose and jasmine

TASTE Full-bodied, aged, warm, oaky and spicy with peppery notes, ripe fruitiness, coconutty, nutty, and herbal.

TIPS FOR USE Meditative cognac, to be enjoyed in good company.

WINE TYPE	Cognacs	**PACKAGE SIZE**	3 bottle(s)
MANUFACTURER	Maison Ferrand	**BOTTLE CLOSING**	Screw cap
ALCOHOL CONTENT	41,8%	**BOTTLE SIZE**	0,7 l
		PRODUCT NUMBER	125061