France

RENEGADE NO.5 FIJI RUM CASK FINISH

”Renegade No.5 is crafted from Grande Champagne Cognac. It was aged for ten years in Cognac casks and finished in Planteray Fiji rum barrels.”



Story Although Renegade is produced in the Cognac region, it cannot be labelled as Cognac because local regulations prohibit the use of rum casks in the maturation process. The name Renegade refers to a rebel or nonconformist. Double distilled in copper pot stills from Ugni Blanc grapes grown in the Grande Champagne region. Vintage 2014, bottled in 2026. Matured for ten years in Ferrand Cognac casks before receiving its final finish in Fijian rum barrels.

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 Intensely tropical and fruity, with notes of dried raisins, flambéed banana, and warm spice.

TASTE Full-bodied and warming, with ripe fruit flavours complemented by toffee, gingerbread spices, and a subtle hint of liquorice.

WINE TYPE	Brandies	**PACKAGE SIZE**	6 bottle(s)
MANUFACTURER	Maison Ferrand	**BOTTLE CLOSING**	Natural cork
ALCOHOL CONTENT	46,3%	**BOTTLE SIZE**	0,7 l
		PRODUCT NUMBER	125086