

BRANDY

COGNAC

The production of grape brandy did not begin in the Cognac region, but it certainly excelled there. The town, located on the Charente River, was perfectly situated for the distribution of sea salt from the Aunis coast to inland France. Until the 16th century, merchants established warehouses and storefronts devoted to the distribution of 'white gold.' When prices fell, the warehouses were converted into luxury housing and the economy shifted to the production of wine and distillation.

While many grapes were once used for the production of Cognac, the introduction of an aphid-like vine pest from the Americas destroyed vineyards across Europe. Today, Ugni Blanc represents 98% of plantings in the region. Folle Blanche, one of the original grapes in the region, comprises 1% and can be found in special varietal bottlings.

Cognac must be produced in a particular still - a Charentais Alembic - through double distillation. It is then matured in French oak barrels for at least 2 years before bottling. The style and age indication a producer is seeking to release will determine how long Cognac matures. Some distillers prefer to release vintage or multi-vintage offerings after extended time in barrel while others may choose to blend spirits of different ages to achieve a specific flavor or house profile. Appellation rules are in place that dictate how old the youngest spirit in a blend must be for age categories to be indicated on a Cognac label:

Very Special (VS): 2 years

Very Superior Old Pale (VSOP): 4 years

Extra Old (XO): 10 years

Extra Extra Old (XXO): 12 years

• **A.E. Dor 'Vieille Réserve No.6' — \$67 — 80 proof / 40% ABV**

The eaux-de-vie in this bottling is aged for 25–30 years in traditional *chai humide* before undergoing a careful, stepwise proof reduction with rested petites eaux. Blossom, dried apricot, vanilla, and gentle rancio emerge from its long oxidative calm and older refill wood.

• **A.E. Dor 'Vieille Réserve No.8' — \$100 — 94 proof / 47% ABV**

Bottled at a relatively high 47% ABV and aged between 35–40 years, you will find denser and more concentrated aromas in this dram. Walnut, prune, tobacco leaf, and orange-peel notes shine over an unconventional smokiness, producing a cigar aficionado's favorite.

• **Audry 'Exception – Très Ancienne' — \$75 — 86 proof / 43% ABV**

This bottling was built around both Grande and Petite Champagne eaux-de-vie that were matured between 40-60 years in Limousin and Tronçais oak casks before blending. Aromas of honeyed citrus, polished oak, and dried floral tones sit on a rich palate with gentle oak tannins.

Its significance reflects Audry's revival-era approach: releasing deep-stock Fine Champagne blends once reserved for family and private cellars.

• **Augier 'L'Océanique' — \$23 — 80.2 proof / 40.1% ABV**

Distilled from Ugni Blanc grown on Île d'Oléron and matured in used Limousin oak before being transferred for finishing in steam toasted barrels. The maritime effect on the spirit is apparent with forward aromas of salted caramel, pear, tart apples, and a faint saline impression on a malty finish.

• **Augier 'Le Singulier' — \$25 — 83.4 proof / 41.7% ABV**

Crafted exclusively from Folle Blanche, this rare identity of Cognac offers quince, acacia, and bright white-grape notes. The grape's high acidity and fine texture is reflected on the palate and long, delicate finish. Its significance rests in resurrecting pre-phylloxera varietal heritage, reconnecting Cognac with its earliest aromatic traditions.

• **Augier 'Le Sauvage' — \$23 — 81.6 proof / 40.8% ABV**

This 100% Ugni Blanc Cognac was sourced entirely from Petite Champagne. A minimal oak influence allows notes of tropical fruit, pear, white grape, and citrus notes while hints of vanilla and cinnamon emerge on the finish.

• **Bache Gabrielsen — Single Estate Reserve — Petite Champagne Echebrune — \$25 — 80 proof / 40% ABV**

• **Bache Gabrielsen — Single Estate Petite Champagne — \$40 — 90 proof / 45% ABV — #A1-1**

Élevage begins in fresh French oak before a long, quiet rest in older refill barrels, drawing clarity from Petite Champagne's chalk-rich soils. Distilled on a traditional Charentais double pot still, the spirit settles into a supple texture shaped by cool, ventilated cellars and gentle reduction ahead of bottling. Notes of white plum, vanilla husk and polished wood reflect careful oxygenation. Its significance lies in presenting a rare single-estate Cognac from a house better known for blends.

• **Bache Gabrielsen 'American Oak' — \$23 — 80 proof / 40% ABV**

After initial aging in French oak, the spirit is finished in ex-Tennessee Whiskey barrels. The influence of American oak and Whiskey is seen in the telltale vanilla, coconut, butterscotch, and baking spice framing a core of apricot, caramel, and cocoa. This is very much a modern interpretation of Cognac seeking to explore new flavor combinations.

• **Bache Gabrielsen Hors d'Age (Grande Champagne) — \$70 — 80 proof / 40% ABV**

This production undergoes long, slow oxidation over 50-70 years with minimal intervention by Bache Gabrielsen. The 1er Cru fruit delivers honey, plum, dark berries, and tea leaf with baking spices offered by oak influence. An extensive collection of deep reserves are saved by Bache Gabrielsen for their Hors d'Age production.

• **Bache Gabrielsen 'Tre Kors' — \$18 — 80 proof / 40% ABV**

This Cognac is an example of a blend made from youthful eaux-de-vie that emphasizes fresh grape, citrus, and light floral aromas. Gentle oak sweetness and soft texture reflect the use of older refill barrels to maintain the quality of the distillate. The name reflects the Prohibition-era practice of replacing the word 'Cognac' on a label with three crosses.

• **Bache Gabrielsen XO (Fine Champagne) — \$36 — 80 proof / 40% ABV**

Distillate derived from Grande and Petite Champagne grapes comprise this XO style spirit. The 10-20 year blend is floral forward with white blossom, vanilla, and cinnamon leading into honey, dried fruits, and subtle cigar box notes. The finish is long on the palate with cinnamon and baking spice dominating.

• **Bache Gabrielsen XO 'Natur & Eleganse' — \$30 — 80 proof / 40% ABV**

In this bottling is a floral and spice forward cognac that leads with jasmine, cinnamon, and crème brulee before driving candied fruits, honey, and raisins on the palate. The presentation here is classic and focused on historic styles of cognac.

• **Bourgoin 'Micro Barrique' 22 Years (Fins Bois) — \$64 — 110.6 proof / 55.3% ABV**

Distilled from 100% Ugni Blanc and matured for 22 years in traditional 350 liter oak barrels before being transferred to incredibly small, heavily charred 10 liter barrels for finishing. Bottled far above the typical range of Cognac, this near-cask strength Fins Bois developed concentrated tropical fruit, sweet citrus, cooked banana, and rich madagascar vanilla.

• **Camus VSOP Single Estate (Borderies) — \$23 — 80 proof / 40% ABV**

Sourced entirely from the Camus family's Borderies vineyards, this VSOP expresses violet, white peach, orange zest, and gentle oak notes of butterscotch and soft baking spice. Its youthful quality exudes a racier acidity and lighter, fruit-forward body.

• **Camus VSOP 'Intensely Aromatic' — \$23 — 80 proof / 40% ABV**

Utilizing a proprietary technique to develop the highest ester concentration possible from the second distillation, Camus is able to provide a highly fruity and velvety spirit. Mango, dried apricot, and white florals blend with incense and baking spices on both the nose and palate.

• **Camus Port Cask Finish — \$23 — 86.4 proof / 43.2% ABV**

After finishing in Port casks, this Cognac integrates dark berry tones, cocoa, and gentle rancio alongside red plum and cherry richness. Soft grape and oak tannin drive a supple palate to a fruit driven finish.

• **Camus XO 'Borderies' — \$65 — 80 proof / 40% ABV**

This XO benefits from long, steady *élevage* in *chai humide* conditions, leading to a spirit that expresses classic Camus floral aromas alongside pastry notes. While peach, plum, and candied fruit notes appear on the nose, savory vanilla, raisin bread, and cinnamon complicate a core of dried stone fruit on a powerful and lingering palate.

• **Camus XO 'Intensely Aromatic' — \$52 — 80 proof / 40% ABV**

More aromatically developed toward savory pastry, this XO example of the 'Intensely Aromatic' series leans into sweet pastry, fig, and dried tropical notes leading into a creamy, hazelnut, and baking spice palate. Floral notes balance richness, representing the classic Camus style within this modern Cognac design.

• **Château de Briat — 2004–2022 (18 Years, Bottle №95/410) — \$40 — 44.7% ABV — #A11-2**

Raised first in new Gascon oak before aging in older barrels on earthen floors, this 2004 Bas-Armagnac matured eighteen years before bottling from a lot of only 410 bottles. Distillation on a traditional wood-fired alambic imparts weight, supporting flavors of prune, cocoa and subtle

rancio. Its significance lies in Briat's unwavering adherence to 19th-century methods—noble, single-vintage releases shaped by time and tradition.

• **Château Montifaud VS (Petite Champagne) — \$23 — 80 proof / 40% ABV**

Distilled on the lees and aged in a mix of new French oak for initial structure, then older Limousin casks for gentle rounding, Aged for longer than the minimum 2 years required by the appellation to label a Cognac VS, this excellent entry-level spirit combines garden flower aromas with notes of apple, pear, and stone fruits. Minimal oak influence from the short aging process allows the fruit to shine with hints of almond adding complexity.

• **Château Montifaud VSOP (Petite Champagne) — \$23 — 80 proof / 40% ABV**

Stone fruit, canned pears, and dried apricot play forward characters to more subtle baking spice and oak notes in this 8-10 year spirit. The palate is soft and delicate with a lingering warming quality on its moderate finish.

• **Château Montifaud XO (Petite Champagne) — \$93 — 80 proof / 40% ABV**

Apricot jam, lush peach, and baked pear lead into aromas of almond, prune, raisin, and chocolate. The longer oak influence is felt in the presence of nutmeg and saffron with a tea-like tannic quality on its long, elegant finish.

• **Château de Montifaud — Millésime 1973 — \$320 — 86 proof / 43% ABV — #A1-4**

New Gascon and Limousin oak give way to long repose in older barrels across Montifaud's cool, humid cellars, allowing this 1973 vintage to deepen without excessive tannin. Distillation on lees contributes to a silky, weighty mid-palate, supported by Petite Champagne's chalk-mineral drive. Expect rancio warmth, fig, walnut and incense woven through decades of oxidative rest. Its significance lies in the château's rigorous vintage program—1973 being an especially structured, cool-year harvest.

• **Château de Montifaud — Millésime 2002 — \$40 — 86 proof / 43% ABV — #A1-5**

This cognac is a clear reflection of Montifaud's preference for slow, static cellar evolution. In this we find floral and orchard fruit notes balanced by soft rancio and warm spice from measured oxidation. 2002 reflects the modern growing challenges of warmer vintages and a growing season that yielded particularly fruit-forward Cognac.

• **Château de Montifaud — Millésime 2003 (Bottle № 026) — \$40 — 86 proof / 43% ABV — #A2-2**

This 2003 vintage Cognac reflects a notably hot harvest, concentrating Petite Champagne fruit into richer orchard and stone-fruit tones. The body has a noticeably velvet structure shaped by humid-cellar evolution and gentle reduction. Expect apricot paste, nougat and polished cedar.

• **Château de Montifaud — Millésime 2004 (Bottle № 017) — \$40 — 86 proof / 43% ABV — #A2-3**

2004 was a cooler, more balanced vintage than 2003, lending the spirit a lifted aromatic profile. Distilled on lees and matured in humid chais, the Cognac develops bright citrus, blossom and almond tones. This is an excellent counterpoint to neighboring years, capturing the elegance typical of early-2000s Petite Champagne.

• **Château de Montifaud — Millésime 2005 (Bottle № 353) — \$40 — 86 proof / 43% ABV — #A2-4**

New Limousin oak gives early structure before the spirit settles into long, quiet rest in older barrels across Montifaud's humid cellars. This spirit is marked by a creamy mid-palate marked by quince, vanilla, and soft spice, with gentle oxidative notes emerging over time.

• **Château Montifaud L50 (Petite Champagne) — \$161 — 80 proof / 40% ABV**

• **Château de Triac — (Single Vineyard, Fins Bois) — \$18 — 80 proof / 40% ABV**

Drawn from a single estate parcel in Fins Bois, you will find an expressive, aroma driven Cognac showing honeysuckle, baked apple, and candied fruits on a rich palate showing delicate oak influence. Vanilla and wet earth can be found as supporting notes on the palate and finish.

• **Jacquy Navarre — Cravache D'Or — \$23 — 90 proof / 45% ABV**

• **Courvoisier 'L'Essence de Courvoisier' — \$750 — 84 proof / 42% ABV**

Built from rare Grande Champagne and Borderies eaux-de-vie selected from historic reserve cellars, this prestige blend possesses elegant and developed rancio aromas of dried tobacco leaf and leather behind an exceptionally complex core of fruit and savory character. Summer blossoms, crème brulee, marzipan, and toffee lead into dried plum, dried apricot, honey, and liquorice. Chocolate lingers on a massive finish from this rich and decadent Cognac.

• **Courvoisier VSOP (Fine Cognac) — \$23 — 80 proof / 40% ABV**

Stone fruit, vanilla, and light spice reveal measured élevage and structured reduction. Its significance lies in its foundational role as Courvoisier's signature VSOP style—polished, approachable, and classic.

• **Courvoisier XO 'Le Cognac de Napoléon' — \$70 — 80 proof / 40% ABV**

A blend of well-aged Grande and Petite Champagne with Borderies elements, notes of blackberry, vanilla, and orange peel emerge from this velvety spirit. Sweet vanilla, hazelnut, and cinnamon round out the palate.

• **Courvoisier — 21 Years — \$40 — 80 proof / 40% ABV — #A3-1**

Élevage starts with new Limousin oak supplying early structure before decades of rest in older casks across Courvoisier's humid riverside chais. Distilled on a traditional Charentais pot still, the spirit develops layered rancio—walnut, dried fig, polished wood—supported by Fine Champagne fruit. Its significance lies in Courvoisier's long-aged benchmark for the house's 'Le Cognac de Napoléon' lineage, delivering a rare age-stated expression from a major historic maison.

• **D'Ussé XO (Château de Cognac) — \$57 — 80 proof / 40% ABV**

Aged in French oak within the limestone cellars of Château de Cognac, where humid, river-adjacent conditions foster slow oxidation and aromatic richness. Focused on darker aromas, expect coffee, cinnamon stick, figs, and hints of golden raisin on the nose. The palate leans into toasted wood, tobacco, chocolate, and coffee with blackberries and apricot balancing the intensity of wood aromas.

• **Delamain 1973–2013 (40 Years, Grande Champagne) — \$95 — 80 proof / 40% ABV**

This rare bottling provides surprisingly complex fresh and aged aromas of apricot, grilled almond, white flowers, and raisins. Orange zest, lychee, black cherry, and quince are framed by

an earthy, delicate rancio on the palate. It finishes long with subtle oak spices and lingering tea leaf.

• **Delamain XO ‘Pale & Dry’ (25 Years, Grande Champagne) — \$34 — 80 proof / 40% ABV**

This XO bottling is the flagship of Delamain’s production. A blend of 25-year-old Grande Champagne eaux-de-vie, a definitive chalky minerality highlights notes of pear skin, dried apricot, and hints of leather. It finishes long and smooth with an easy warming character.

• **Delamain — Sig Cigar — \$59 — 80 proof / 40% ABV**

• **Delamain — Pleiade Domaine La Rambaudie (Bottle № 236/465) — \$70 — 80 proof / 40% ABV — #A3-2**

The Pleiade series focuses on single-estate, single-cask, terroir-forward Cognac matured in Delamain’s famously cool, chalk-walled caves. Distilled from Grande Champagne Ugni Blanc and bottled from a single cask, the spirit shows tea leaf, pear skin, quince, and cedar. 465 bottles produced.

• **Delamain — Vintage 1966–2016 (50 Years, Bottle 18) — \$345 — 80 proof / 40% ABV — #A3-3**

Élevage progresses from new oak to decades in old Grande Champagne barrels, with the spirit resting in Delamain’s humid, subterranean caves for a full half-century. Distilled on lees, it offers profound walnut oil, citrus peel, and incense shaped by slow oxidative concentration. The rare 1966 vintage and 50-year documented élevage culminated in a tiny, numbered release.

• **Delamain — Vintage 1973 (40 Years, Bottle 11) — \$340 — 80 proof / 40% ABV — #A3-4**

The 1973 vintage was a cooler, aromatic-driven year in Grande Champagne. 40 years of maturation in cool and humid conditions produced a satin texture with dried orchard fruit, cocoa, and a restrained rancio nose from long oxidation.

• **Delamain XO ‘Très Vénéré’ (50 Years, Grande Champagne) — \$131 — 80 proof / 40% ABV**

This production was aged for the maximum amount of time that it is said Cognac can improve in a barrel. Aged for 50-55 years with another 2 years of marriage before bottling, the aromas maintain a remarkable freshness of candied citrus, raisins, and honey. Notes of licorice and underbrush hold firm on the palate with fruitcake, toffee, and baked pear leading into a slightly bittersweet finish.

• **Delamain XO ‘Vesper’ (35 Years, Grande Champagne) — \$54 — 80 proof / 40% ABV**

An assemblage aged in *chai humide* conditions to promote slow oxidation and seamless texture representing the next step in the Delamain quality ladder after ‘Pale and Dry.’ An earthy and vinous nose leads into a fresh, stone fruit driven palate that develops into maple, candied apple, roasted chestnuts, and leather.

• **Delamain — Vintage 1995 (40 Years, Bottle 85) — \$152 — 82 proof / 41% ABV**

• **Delpech Fougerat XO (Petite Champagne & Fins Bois) — \$26 — 80 proof / 40% ABV**

Using grapes sourced from the typically tense Petite Champagne and the rounder Fins Bois, this Cognac is delightfully fruity on the nose, showing candied orange, prune, and walnut. The palate is more focused on savory qualities with baking spice, roasted coffee, and vanilla.

• **De Luze ‘Extra Delight’ (Fine Champagne) — \$46 — 80 proof / 40% ABV**

95% of the distillate used in the ‘Extra Delight’ is 50-year-old Grande Champagne eaux-de-vie. Incredibly fresh fruit aromas are prominent in the spirit, leaning into apricot, candied orange peel, and overripe plum. Vanilla bean and mushroom bring a fantastic tension to the palate and finish.

• **De Luze XO (Fine Champagne) — \$28 — 80 proof / 40% ABV**

Aromatically generous with floral aromas of jasmine, orange blossom, iris alongside fig, candied orange peel, and hints of nutmeg. The palate shows a velvety texture with black cherry, tea, and pastry fruit before leading into a long and rich finish driven by caramel and spiced fudge.

• **Domaine La Voûte 1973 35 year old Ragnaud-Sabourin — \$239 — 86 proof / 43% ABV**

• **Drouet Hors d’Âge ‘Paradis de Famille’ (Grande Champagne) — \$78 — 84.6 proof / 42.3% ABV**

Blended from 25-45 year old family reserves from the estate’s cellars, stewed and cooked fruits stand aside more savory rancio qualities. Stewed pear, overripe plum, mandarin zest, cinnamon, leather, tobacco, and toasted hazelnut are a few of the tasting notes delivered by this Cognac. The palate and finish are smooth and focused with chocolate and dried fruits concluding the experience.

• **Drouet XO ‘Ulysse’ (Grande Champagne) — \$44 — 80.6 proof / 40.3% ABV**

Hazelnut, coffee cake, and dried orange peel lead from the nose into a palate focused on baking spice. Cedar, nutmeg, and hints of baked apple and honeyed fruits lead to a sweet finish of tobacco, and spiced oak. Classic Grande Champagne minerality persists throughout the experience.

• **Dudognon ‘Héritage’ (Grande Champagne) — \$55 — 82 proof / 41% ABV**

Crafted from estate-grown Ugni Blanc, distilled over open flame, and aged in pure Limousin oak with no added sugar or color. From this 40 year old Cognac you can expect a stone fruit and citrus character firmly alongside developed rancio notes. Apricot, orange marmalade, and hints of pineapple appear on the nose with almond paste and cocoa powder. The palate offers honeyed peach with impressions of tropical fruit that leads into toasted coconut and oak.

• **Dudognon ‘Vielle Réserve’ (Grande Champagne) — \$31 — 80 proof / 40% ABV**

• **Dudognon ‘Réserve’ (Grande Champagne) — \$23 — 80 proof / 40% ABV**

Bottled after 10 years of aging, quince and pear shine on the nose with honey bracing the aromatic impact. Green apple and ripe pear flow into soft baking spice notes and the gentle influence of oak before the finish returns to orchard fruit and vanilla. This is a surprisingly tight, composed, and complex spirit.

• **Du Peyrat ‘Organic Sélection’ — \$23 — 80 proof / 40% ABV**

Certified organic Ugni Blanc distillate aged in French oak—first in newer barrels for brief structuring, then in older casks to preserve fruit purity. This is a young Cognac screaming with fruit freshness. Ripe, juicy apricots and tropical flavors on the nose blend with white tea, stone fruit, and sweet vanilla on the palate. Minimal oak influence allows supplementary honey and floral aromas to shine throughout.

• **Du Peyrat ‘Rare Prestige’ (Organic, Single Distillery) — \$27 — 80 proof / 40% ABV**

This example from Du Peyrat leans distinctly sweet and dessert focused. Sweet cherry and apricot exist throughout the experience with aromas of marzipan, baked pear, and warming spices a palate of honey, pomegranate, and roasted coffee, and chocolate. The finish is long without a warming character, offering leather and hints of citrus zest.

• **Fanny Fougerat ‘Cèdre Blanc’ XO (Single Cask) — \$28 — 88 proof / 44% ABV**

Rich, earthy, and tobacco forward with complementary orchard fruit notes, expect a complex, warming experience. Dark fruits, caramel, and baking spice are prominent on the nose while the palate displays fresh orchard fruit, tobacco, leather, and licorice. Hints of citrus and chocolate lead into a long, warming finish.

• **Fanny Fougerat — SIR Type 72 (50 Years, Petite Champagne) — \$110 — 95.6 proof / 47.8% ABV — #A4-3**

Élevage begins in new Limousin oak before nearly half a century of rest in older barrels, allowing Petite Champagne chalk to shape a mineral, incisive core. Lees distillation lends depth, while decades of controlled oxidation layer walnut, leather, and incense-tinged rancio. Its significance lies in its extreme age and the ‘Type 72’ series’ documentation of rare pre-1970s parcels stewarded with extraordinary patience.

• **Fanny Fougerat — Le Notoire Fins Bois — \$59 — 89.6 proof / 44.8% ABV — #A4-2**

Fanny Fougerat is a practitioner of modern, precise distillation and is reinterpreting the oft overlooked Fins Bois category. This single-estate Cognac highlights sandy-clay soils and Fougerat’s low-intervention élevage in airy, ventilated chais. Aromas include lively orchard fruit, fresh herbs, and a subtle tea-leaf dryness from restrained tannin extraction.

• **Fanny Fougerat — Marin 2nd Edition, Lot 16 — \$40 — 89.6 proof / 44.8% ABV**

• **Fanny Fougerat — Type 73 (45 Years, Petite Champagne) — \$110 — 99.2 proof / 49.6% ABV — #A4-4**

A barrel of 1973 distillate was uncovered in Petite Champagne and acquired by Fanny Fougerat to produce this long-aged Cognac. This is unfiltered just as her other spirits, but aged in slightly drier cellars. It presents lifted floral notes, pear skin and a fine, resin-wood rancio shaped by slow oxidative rest. 510 bottles produced.

• **Fanny Fougerat ‘Iris Poivré’ XO (Borderies, Single Cask) — \$23 — 80 proof / 40% ABV**

Violet petal, honeysuckle, tea, and citrus characterize the opening aromas before dried flowers come into play. Beeswax, walnut, and candied orange blend harmoniously on the palate as the long finish leans slightly peppery.

• **Fanny Fougerat ‘Le Laurier d’Apollon 2010’ (Petite Champagne, Single Cask) — \$24 — 84.4 proof / 42.2% ABV**

With a very dense and concentrated nose, the aromatic complexity offered in the form of fresh pear, baked apple, quince, and cedar open into aniseed and herbal spice. The palate is fruit driven, showing plum, apricot, apple, and plum. Balancing aromas of toasted almond, vanilla, and clove before a finish of pear, honey, and baking spice.

• **Fanny Fougerat ‘Petite Cigüe’ (Fins Bois, Single Cask) — \$23 — 80 proof / 40% ABV**

An explosive nose with elaborate floral and fruit notes. Crisp apple, honeydew melon, orange oil, and a subtle minerality on the nose bring you to what can only be described as a citrus

bomb on the palate. Cereal, almonds, and a creamy texture keep the acidity in check on the way to a honeyed, floral finish.

• **Février ‘Réserve Familiale’ (Fins Bois) — \$38 — 80 proof / 40% ABV**

Assembled from spirits aged between 20-29 years, the complexity of fruit and rancio notes are well integrated. On the nose, orange candy and quince match with roasted coffee before orchard fruit appear. Roasted cacao and coffee define the initial palate before moving into a candied fruit sweetness. This bottling deserves time in the glass to realize its potential.

• **Ferrand — 10 Generations — \$23 — 92 proof / 46% ABV**

• **Février ‘Saveurs’ (Fins Bois) — \$23 — 80 proof / 40% ABV**

Sweet floral notes of jasmine and honeysuckle lean into orchard fruit on the nose. The palate presents with bright acidity and fruit notes of apple and pear that are complemented by roasted walnut and chestnut. The finish is floral and slightly dry.

• **The Forgotten Casks ‘Bottling 17-12’ — \$32 — 80 proof / 40% ABV**

A blend of older casks sourced from small, long-resting stocks, this bottling highlights savory and chocolate qualities derived from Cognac maturation. Raisins and glazed plums are framed by vanilla bean, baking spices, and subtle earthy nuttiness. The palate is all about caramelized sugar and molasses before dark chocolate, nutmeg, and toasted chestnut begin to emerge.

• **François Voyer XO ‘Gold’ (Grande Champagne) — \$36 — 80 proof / 40% ABV**

Delicately fruity on the nose, expect a Cognac more focused on savory dessert notes. Initial notes of flowers and stone fruits on the nose develop into a profile of vanilla, roasted hazelnut, and clove. Vanilla and toffee drive the palate into milk chocolate and subtle caramelized fruit notes.

• **Frapin — Multimillésime No. 3 (1982–83–86, Part des Anges) — \$300 — 80 proof / 40% ABV — #A5-1**

This tri-vintage composition—1982, 1983 and 1986—is aged in Frapin’s cool, humid chais in Grande Champagne. The Cognac benefits from lees distillation and slow oxidation, lending density and a honeyed, spice-lined texture with notes of dried citrus, walnut and soft savory qualities.

• **Frapin — Multimillésime Series No. 2 (#001270, 1979–83–85) — \$350 — 80 proof / 40% ABV — #A5-2**

An inviting and compelling blend from Frapin, this edition of the Multimillesime series showcases a delicate satin texture and light weight with dried apricot, warm spice and polished oak notes.

• **Frapin — Multimillésime #001270 (1982–83–85) — \$340 — 80 proof / 40% ABV — #A4-5**

The viticultural and distillation history of Frapin dates back to 1270 and this cognac is a representation of the estate’s approach to blending across parcels and harvests. A joining of three Grande Champagne vintages, the estate-grown Ugni Blanc spirits are merged and aged to display a broad, honeyed palate supported by citrus zest, nutmeg and fine rancio.

• **Frapin ‘1er Cru de Cognac’ (Grande Champagne) — \$23 — 80 proof / 40% ABV**

Made from estate-grown Ugni Blanc distilled on fine lees, then matured in older Limousin oak within humid, chalk-floor cellars to preserve aromatic lift and creamy texture. Dried rose petals, linden, and vine blossoms lead a uniquely floral nose into a palate of apricot, peach, and

nectarine. Sweeter quince, pear, and caramel notes also shine with cinnamon, cardamom, and nutmeg leading to a long sweet finish.

• **Frapin 'Extra' (Grande Champagne) — \$98 — 80 proof / 40% ABV**

The grapes used in this cuvee was harvested, fermented, distilled, and matured entirely on the Frapin estate. Having matured for an undisclosed number of decades, a surprising fruitiness is maintained alongside typical oak and rancio notes. Sultana, stewed cherries, and candied apricot paly alongside honey, darkened caramel, tobacco, and leather. The finish maintains dried fruits with a mellow drying effect.

• **Frapin Cellar Master Edition No. 1 (10 Years, Cask Strength) — \$25 — 93.4 proof / 46.7% ABV**

This single-cask Cognac, selected by Cellar Master Patrice Piveteau on his 30th anniversary at Frapin, presents a rare opportunity to examine the region through an unblended lens. Citrus, ripe plum, and apricot follow a direct vanilla note. Sweet pastry can be found in the palate alongside a hint of ginger spice.

• **Frapin VSOP (Grande Champagne) — \$28 — 80 proof / 40% ABV**

Fresh and baked apples persist on the nose and palate while citrus and candied stone fruit also shine aromatically with flowers. Nutmeg, cinnamon, and clove present on the palate with hints of vanilla cream and almond.

• **Frapin XO 'Château de Fontpinot' (Grande Champagne) — \$42 — 82 proof / 41% ABV**

Produced entirely within the Frapin family's 18th century estate, this XO shows considerable structure owing to the dry conditions in the cellar. Dried apricot and fig, marzipan, vanilla, and hints of old leather bring you into a palate of honey, baked apple, toffee, and almond butter. The finish brings toasty oak, dried fruit, and nutmeg to a lingering conclusion.

• **Frapin — Single Cask — 1994 (28 Years) — Grande Champagne — \$176 — 93.4 proof / 46.7% ABV**

• **Frapin 1979 (40 Years, Grande Champagne) — \$176 — 80.6 proof / 40.3% ABV**

Only 180 bottles were produced by Frapin exclusively for this vintage bottling. The grapes used for this expression come entirely from the estate. Candied citrus, blackcurrant, walnut skin, tobacco leaf, and profound rancio emerge while licorice, nutmeg, and soft oak notes fill out the palate.

• **Giboin — Millésime 1999 Borderies — \$40 — 93 proof / 46.5% ABV — #A5-3**

The 1999 vintage was warm, leading to distillates of heightened fruit flavors and lower acidity. This example of Borderies was matured in ventilated cellars to slow maturation and express floral, pear, stone fruit, and almond aromas.

• **Giboin — 2005 - 2023 (18 Years) Borderies — Lot #74-16 — \$40 — 85.8 proof / 42.9% ABV**

• **Gilles Brisson Napoléon (Grande Champagne) — \$23 — 80 proof / 40% ABV**

Maintaining a surprisingly delicate body despite its 12 years of age, this spirit is focused on the delivery of caramel and baking spice notes. Vanilla, tea, and prune are highlighted on the palate with liquorice and cedar leading into an easy finish.

• **Gilles Brisson XO (Grande Champagne) — \$36 — 80 proof / 40% ABV**

Complex and elegant, this XO opens with plum and dried fig with hints of almond. Candied fruits and rich cocoa tied into a silky, light palate that finishes with a peppery cayenne and clove finish.

• **Hardy ‘Noces d’Argent’ (Fine Champagne) — \$48 — 80 proof / 40% ABV**

Bottled after 25 years of maturation, this complex and rich Cognac offers dried fruits, honey, leather, and tobacco with layers of candied orange peel, caramel, spice cake, and roasted almonds. The finish leaves you with hazelnut, gentle oak, and mocha.

• **Hardy VSOP ‘Organic’ (Fine Champagne) — \$25 — 80 proof / 40% ABV**

Using organically grown grapes sourced from Grande and Petite Champagne, this VSOP plays light on the palate with a distinct weight on the palate. The nose delivers spring flowers, fresh pear, and apricot over a palate of baked fruit, toasted nuts, and chocolate. The finish leads with floral notes before a baking spice conclusion.

• **Hardy XO Rare (Fine Champagne) — \$46 — 80 proof / 40% ABV**

Floral aromas of rose petals, violet, and jasmine surprise in this 15-25 year aged Cognac. The palate expresses with concentrated fig, orange jam, and baking spices with a finish of butterscotch, sweet tobacco, and leather.

• **Hennessy ‘Paradis Impérial’ — \$554 — 80 proof / 40% ABV**

Of the 10,000 barrels in the Hennessy cellars, only 10 are selected to produce this Cognac. This spirit includes brandy that has been aging since the late 19th century and blended with early 20th century spirit, creating an extraordinarily complex drink. Jasmine, orange blossom, and fields of stone fruit on the nose lead to a surprisingly light fruity and spicy palate before a tremendously long finish.

• **Hennessy XO ‘The Original XO’ — \$61 — 80 proof / 40% ABV**

Opening with notes of fig, brown sugar, and candied fruits, this warming XO leads into dark chocolate, roasted nuts, cinnamon, and espresso. The finish arrives with blackberry, prune, leather, and black tea that persist for ages. Its significance lies in its historical role as the world’s first XO category marker, defining the style since 1870 and uses up to 100 eaux-de-vie aged up to 30 years with grapes sourced from all four of Cognac’s regions.

• **Hine VSOP ‘Rare’ (Fine Champagne) — \$18 — 80 proof / 40% ABV**

Fruit forward but inclusive of subtle aged notes that increase the spirit’s complexity. Apricot and peach lead the way with a tinge of citrus zest before oolong tea and hints of cocoa dust begin to emerge. Jasmine and vanilla open with time, but a fruity finish with a touch of baking spice remains throughout.

• **Hine XO ‘Antique’ (Grande Champagne) — \$56 — 80 proof / 40% ABV**

On the nose, lavender and white flowers open into a core of candied orange peel, cinnamon, and a touch of ginger. The round and velvety palate shows notes of fig, honey, and stone fruits in anticipation of a finish driven by dried fruit, dark chocolate, and subtle oak tannins.

• **Hine ‘Homage’ (Fine Champagne) — \$56 — 80 proof / 40% ABV**

• **Hine — 12 Years Single Cask Selection (K&L 2002–2015, Bottle 044/300) — \$40 — 85.8 proof / 42.9% ABV — #A5-5**

Élevage begins in fresh French oak before maturing in older barrels across Hine's cool Jarnac cellars, culminating in a 12-year single-cask bottling from the 2002 distillation. Distilled on lees, the spirit shows lifted citrus, white flower and honeyed grain with gentle tannin from measured oak extraction. Its significance comes from its tiny 300-bottle outturn, reflecting Hine's long-standing commitment to single-cask transparency and controlled vintage-led selection.

• **Jacques Estève Hors d'Âge (Petite Champagne) — \$23 — 80 proof / 40% ABV**

Guided by nuance and freshness, vanilla, fresh peach flesh, roasted nectarines, and and caramel arrive on the first approach. The palate is lush but dry, presenting dried stone fruit, apple and pear pomace, baking spice, and soft rancio. Medium bodied but still delicate, the finish is easy and warming.

• **Jean Fillioux 'Cep d'Or' Très Vieille (Grande Champagne) — \$25 — 80 proof / 40% ABV**

Composed of eaux-de-vie between 12-15 years of age, this Cognac is bright with fruit. The initial lilac entry on the nose leads to a profile of banana, melon, peach, prunes, and dried apricot. The silky rich palate maintains acidity and surprisingly starts with oak before drifting into honey, sweet apple, toasted walnut, caraway, and anise. The finish lingers on spice with hints of espresso and cocoa.

• **Jean Fillioux 'La Pouyade' (Vieille, Grande Champagne) — \$23 — 84 proof / 42% ABV**

Sweet flowers and dried apricot with an almost hidden note of marzipan appear quickly on the nose. Pear, green apple, and white peach freshness tie into more cooked notes of orange confit and roasted pear as the finish starts with baking spices and terminates with touches of honey and toasted oak.

• **Jean Fillioux 'Réserve Familiale' (50 Years, Grande Champagne) — \$120 — 80 proof / 40% ABV**

Despite being drawn from parcels aged 50 years and more, a surprising liveliness combines with aged notes to deliver a tense and delicious experience. Fresh apricot, candied peach, and dried stone and orchard fruit begin a journey through prunes, dried cherry, leather, baking spice, and cigar box. Caramel presents itself on the palate through the finish.

• **Jean Fillioux XO Extra 'Très Vieux' (Grande Champagne) — \$41 — 80 proof / 40% ABV**

Named 'Extra' because of the extended 25 year aging of the spirit, you can expect cooked fruit aromas of baked banana, apricot preserve, pear jam, and soft spice. Warming notes reminiscent of summer garden unfold with stewed quince and fresh mango on a soft but weighty palate.

• **Jean Fillioux XO 'Grande Réserve' (Grande Champagne) — \$45 — 88 proof / 44% ABV**

This XO uses eaux-de-vie that has been aged for at least 30 years. The nose expresses this with aromas of toffee, toasted coconut, and dried fruits, but the palate maintains hints of freshness with ripe peach and apricot alongside candied citrus. Cinnamon, coriander, maple syrup, and roasted almond round out the palate into an easy rich finish.

• **Jean Grosseperin 1975 (34 Years, Fins Bois) — \$174 — 116.1 proof / 58.05% ABV**

Bottled in 2009 at cask strength, the aromas and palate are not only complex and deep but quite volatile. The nose screams with orange blossom, baking spices, dark chocolate, stewed stone fruits, and wood. The palate shows concentrated dried fruits like raisin, apple skin, sweet

spice, and earthy damp wood. It finishes long and savory with pronounced wood influence. Only 166 liters released.

• **Jean Groperrin 1975 (40 Years, Fins Bois) — \$197 — 96.4 proof / 48.2% ABV**

Moderately reduced in strength and bottled in 2015, this is a compelling counterpart to its 34 year old sibling. Notes of dried apricot, orange blossom, sandalwood, and cedar lead into a mellow attack on the palate before wet limestone, dried stone fruit, and touches of sour apple take over. Unlike some old spirits, the finish remains composed with delicate citrus and chocolate highlights. Only 198 liters released.

• **Jean Groperrin 1989 (25 Years, Petite Champagne) — \$160 — 95.8 proof / 47.9% ABV**

A remarkable blend of two discovered Cognacs from the 1989 vintage certified by the D.G.C.C.R.F. that were married and finished in Groperrin cellars. The roundness and vanillin influence of the first batch can be seen in the notes of vanilla, exotic wood, and baking spice while the second offers lively white peach, apricot jam, and dried fruits. After the soft but mouth watering palate, tobacco leaf and sweet spice guide the finish. Only 141 liters produced.

• **Jean Groperrin 1989 (26 Years, Bois Ordinaires – Île d'Oléron) — \$92 — 94.6 proof / 47.3% ABV**

This Cognac resided in O.R.E.C.O., a communal cellar that maintains viable aging conditions for many producers, until its acquisition in 2007. Acacia and nutmeg lead the aromatic impact, followed by candied stone fruit, chocolate orange peel, and hints of salty minerality. The finish is driven by sea spray, cocoa, and sweet baking spices before a conclusion of tea leaf.

• **Jean Groperrin 1990 (25 Years, Fins Bois) — \$60 — 91.8 proof / 45.9% ABV**

Distilled in 1990 and aged 25 years in seasoned French oak, this Fins Bois vintage spent its later years resting in Groperrin's paradis for gentle stabilization before bottling at natural strength. Baked apple, citrus rind, polished wood, and soft rancio reveal slow oxidative evolution and the cru's rounder, fruit-led structure. Its significance lies in its BNIC-certified vintage identity—a transparent, time-stamped expression of mature Fins Bois.

• **Jean Groperrin XO (Fine Champagne) — \$52 — 85 proof / 42.5% ABV**

Using eaux-de-vie aged 15-25 years, this bottling is well balanced between aged and fresh fruit character. Freshly mown grass, vanilla, and floral aromas deceive as the palate shows dried apricot, baking spices, and a hefty wood influence. In the finish, expect fruity undertones to a vanilla and tannic finish.

• **Jean-Luc Pasquet 'Rare' (Grande Champagne) — \$58 — 80 proof / 40% ABV**

Distilled from organically farmed Ugni Blanc and matured in older French oak under *chai humide* conditions, this Grande Champagne bottling shows quiet oxidative depth shaped entirely by refill casks. Made using estate-grown grapes and aged over 20 years, the influence of oak is noticeable. Aromas of nougat, roasted hazelnut, and cedarwood guide the dried tropical and candied citrus notes. A full bodied palate of dates, chocolate covered raisins, clove, nutmeg, and a hint of dried pineapple sit on a firm structure into a clean, complex finish.

• **Kelt VSOP 'Rare – Tour du Monde' (Grande Champagne) — \$23 — 80 proof / 40% ABV**

Light caramel, tangerine, and soft spice present on the nose before the broad and rounded palate enters marine-influenced flavors. Deeper caramel sits beneath ripe white grape, citrus zest, and brighter stone fruit notes. The finish offers impressions of sweetness and oak.

• **Kelt XO 'Tour du Monde' (Grande Champagne) — \$43 — 80 proof / 40% ABV**

Eaux-de-vie aged 15-70 years, averaging between 30-42 years old when blended, is used in the production of this XO. It shows floral at first with narcissus and honeysuckle before fig jam and cigar box take over. Tangerine and nectarine appear on the palate as vanilla, roasted walnut, and dark chocolate lead to a long, silky finish.

• **Kelt — Blenders Reserve XO 100 Proof Cognac — \$40 — 100 proof / 50% ABV — #A7-3**

Kelt Master Blender Jeffrey Karlovitch believes there is a true beauty of Cognac at higher proof levels. This special bottling from Kelt, part of the Blender's Reserve series, offers weight and a delicate, rounded body with aromas of caramelized fruit, dark chocolate, and fig jam.

• **Kelt — Blenders Reserve XO Mizunara Cognac — \$40 — 89.6 proof / 44.8% ABV — #A7-4**

A higher proof Cognac that is one of a few that sees time in the Japanese oak Mizunara to finish. The extra time in this oak imparts the incense and spices typical of the wood, alongside toasted coconut and honeyed notes. The additional aging at sea provides a more rounded quality than other Mizunara finished Cognacs.

• **Kelt — Blenders Reserve XO Peated Cognac (100 Proof) — \$40 — 85.6 proof / 44.8% ABV — #A7-5**

After time in new and refill Limousin oak, the Cognac is transferred to ex-peated whisky barrels to provide a complementary smokiness to the spirit. Dried fruits, caramel, and vanilla present on the nose alongside a hint of campfire. This style is exceptionally rare and will likely to be uncommon in the traditional Cognac region.

• **Larsen 'Aqua Ignis' — \$23 — 80 proof / 40% ABV**

The nose begins with brioche, warm vanilla, and roasted coffee before the dark chocolate and dried cherry emerge. Raisin, plum, and ripe peach on the palate are braced by a finish of chocolate, nougat, nutmeg, and cinnamon.

• **Léopold Gourmel '30 Carats – Quintessence' — \$98 — 84 proof / 42% ABV**

Orange blossom, honey, and germanium shine on the nose of this exceptionally aged spirit. A mineral quality on the nose continues on the palate as gingerbread, spiced apple, and flecks of red berry link with chamomile and gentle baking and exotic spice notes. Vanilla asserts itself on the long, complicated finish.

• **Louis Royer XO — \$42 — 80 proof / 40% ABV**

This Cognac symbolizes the harmony that can be achieved between darker fruit flavors and aged oak indicators. Initial aromas of bread dough, vanilla, cocoa nibs, and banana pudding evolve with air. Pear and baked banana on the palate complement the nutmeg, toasted hazelnut, and vanilla cream notes before a finish that impresses the idea of sweetness alongside maduro cigar leaf.

• **Maison Surrenne XO (Grande Champagne) — \$38 — 80 proof / 40% ABV**

The signature note of orange opens into fig, cookie dough, mild milk chocolate, and oak impressions. On the palate the oak shines through, presenting butterscotch, dark chocolate, and baking spice as honey and a milieu of stone fruit offer complexity. Unexpected floral notes linger on a drying finish.

• **Martell 'Blue Swift' —VSOP finished in Bourbon Cask — \$23 — 80 proof / 40% ABV**

• **Martell ‘Cordon Bleu’ — \$63 — 80 proof / 40% ABV**

Cinnamon, candied prune, and toasted almonds on the nose hide the intensely fruity palate of this XO. Honey, raspberry, plum, candied citrus, apple, and gentle spice are a few of the indicators in the wonderfully complex palate. The finish, long and warming, introduces a nuanced leather note to a delightful journey.

• **Martell ‘Creation Grand Extra’ (Borderies & Grande Champagne) — \$94 — 80 proof / 40% ABV**

This Cognac shows a strong aromatic red fruit quality, exemplified by cherries, strawberry, and plum. Cocoa and dark chocolate also make an appearance alongside vanilla, cedar, and leather. Gingerbread, liquorice, cinnamon, and assorted stone fruits dominate the palate with brown butter supporting the frame. The long, dry finish is reminiscent of tea leaf and cocoa powder.

• **Martell VSOP — \$25 — 80 proof / 40% ABV**

A VSOP centered on distillate made without lees, aged first in newer French oak for gentle seasoning, then shifted to older casks for rounding and aromatic integration. A melange of yellow fruit leads into layers of citrus (mostly lime), liquorice, and vinous floral notes. The palate starts strong with candied quince, prunes, and raisins leading into fresh hazelnut and honey. Spicy orange peel and nuttiness guide the quick finish.

• **Martell XO ‘Extra Fine’ — \$52 — 80 proof / 40% ABV**

An exotic pink peppercorn spice opens the nose before fig, walnut, dried red fruit, and black pepper spice take over. Fig and walnut persist on the palate with blackcurrant, cherry, toffee, and allspice. The finish is long and silky with fruit notes fading into an oaky, baking spice note.

• **Maxime Trijol ‘Extra’ (Grande Champagne) — \$52 — 80 proof / 40% ABV**

Exotic flowers open into a complex nose of dried and candied orange and pear, anise, and mushroom. Full bodied and silky, the palate offers ginger, assorted stone fruit, pastry dough, and honey on a tannic backbone. The finish goes on forever with a slightly spicy dark chocolate appearing before a refreshing menthol character.

• **Maxime Trijol VSOP (Grande Champagne) — \$23 — 80 proof / 40% ABV**

Apricots and white peach lead the experience here. White grapes, honey, tangerine peel, and oak influenced cinnamon and smoke round out the nose while marmalade and biscuit fill out the light palate. The finish is quick and clean with lingering warming spices.

• **Mery-Melrose VS ‘Organic’ (Grande Fine Champagne) — \$23 — 80 proof / 40% ABV**

Apple, wildflower, vanilla, and citrus tones emerge with clean, low-intervention clarity on the nose. Apricot and toffee show on the palate with unexpected notes of toffee and fudge from oak influence.

• **Mery-Melrose VSOP ‘Organic’ (Grande Fine Champagne) — \$25 — 80 proof / 40% ABV**

The nose on this VSOP is quite unique: conventional dried apricot and fig develop with ginger, spiced bread, rose petals, and hints of apple. The palate is soft but broad and the pastry notes continue. Fruitcake, demerara, persimmon, and warming spice build to a long, warming finish.

• **Meukow XO — \$32 — 80 proof / 40% ABV**

A fruity nose of pronounced dried citrus and baked apricot is supported by caramelized nuts, cocoa, and vanilla. The palate follows the nose while also presenting prune and warm baking spices. Long and warming, Dutch cocoa and hints of espresso dance along the finish.

• **Monnet XO — \$35 — 80 proof / 40% ABV**

Complex and deep aromas of a range of candied and dried fruits supported by liquorice and roasted nuts define the experience before moving into the palate. A round, soft, and weighty mouthfeel offers darker fruit with ground coffee, cinnamon, very dark chocolate, and gingerbread dominating before a long, roasty finish.

• **Naud VS (Fine Cognac) — \$23 — 80 proof / 40% ABV**

Youthful and fruity with pear, peach, toasted almond, and spicy cinnamon leading the way. The palate plays sweet with honey and creamy vanilla also appearing. The finish is moderate and the cinnamon develops a more allspice quality before the end.

• **Naud XO (Fine Cognac) — \$36 — 80 proof / 40% ABV**

Candied orange, cinnamon, and cumin open the experience as prune and leather emerge later. The palate develops a sweeter and richer Sevilla orange, tobacco, and mushroom umami develops as leather returns to the fore. Drier fruit notes and baking spice complete the warming finish.

• **Naud 'Extra' (Fine Cognac) — \$67 — 84.6 proof / 42.3% ABV**

Mocha, candied orange and quince, vanilla, and cedar open the experience on a smooth, elegant, and exceedingly rich nose. On the palate, the citrus turns to a more peel-like quality while leather, tobacco, before leading into a drying finish with toasted vanilla accents.

• **Navarre 'Vieille Réserve' (Grande Fine Champagne) — \$64 — 90 proof / 45% ABV**

The range of spirit used to make this Cognac is 30-50 years, driving a firm rancio experience coupled with elaborate aged fruit notes. Aromas of dried rose petals, hazelnut, matured violet, vanilla, and tobacco preempt a massive palate of mango, guava, almond, stewed fruit and a nutty coconut quality. Earth, mushroom, leather, and cigar box continue into a finish of cinnamon, honey, and oak spice.

• **Normandin-Mercier 'Prestige' (Fine Champagne) — \$26 — 80 proof / 40% ABV**

Aged 15 years, the stone fruit, honeysuckle, and almond aromas present clearly. The nose leads tidily into the palate where sweeter peach and apricot, candied almond, soft caramel, and ginger emerges. The long finish eases gently into citrus and hazelnut before a fade to black.

• **Normandin-Mercier VSOP (7 Years) Petit Champagne — \$42 — 80 proof / 40% ABV**

• **Normandin-Mercier XO (Grande Champagne) — \$42 — 80 proof / 40% ABV**

Concentrated apricot and nectarine, salted caramel, orange peel, tobacco, and sandalwood present on the nose with hints of minerality in this 30 year old XO. The palate shows more chalky lift as the silky, rich palate delivers chocolate, fig, toffee, and candied nuts. Baking spice leads into a floral expression as the finish comes to a close.

• **Normandin Mercier — 1976 (40 Ans, Bottle 228/896) — \$140 — 82.8 proof / 41.4% ABV — #A8-3**

This Cognac was distilled in 1976 and matured in cool cellars near coastal La Rochelle under conditions that slow evaporation and preserve brightness. 896 bottles were released after 40 years of maturation. The spirit displays baked apple, salted caramel and elegant floral and spice notes.

• **Normandin Mercier — Christmas Cognac 2016 (Cask 3077, Bottle 34) — \$40 — 90 proof / 45% ABV — #A8-4**

Drawn from cask 3077 and bottled in 2016, this 'Christmas Cognac' highlights festive spice, warm citrus notes shaped by careful élevage. This is part of Normandin Mercier's long running tradition of seasonal, celebratory bottlings.

• **Normandin Mercier — Christmas Cognac Petit Champagne #33 — \$40 — 90 proof / 45% ABV — #A8-5**

Matured from new oak into older refill barrels, this Petite Champagne parcel benefits from the domaine's cool, steady, maritime cellar environment. The resulting Cognac shows chalk-driven lift—white fruit, vanilla pod, faint rancio—integrated through time rather than heavy wood. Its significance rests in its status as a terroir-specific holiday release, underscoring Normandin Mercier's emphasis on purity over ornamentation.

• **Park — Cognac Chai No. 8 Lot 92 — \$40 — 80 proof / 40% ABV — #A1-3**

Park's transparent lot-specific releases spotlight cellar terroir inside a single estate framework. Élevage for Lot 92 occurs in the slightly drier Chai No. 8 for heightened aromatic lift. This spirit shows tea-leaf dryness, citrus peel and sandalwood driven by slow oxidative concentration.

• **Park Single Vineyard (Borderies) — \$23 — 80 proof / 40% ABV**

This unusual Borderies profile opens with milk chocolate, cinnamon, and clove on the nose while tropical fruits dominate the palate. Ripe mango and pineapple are framed by sandalwood and black tea before faintly floral finish emphasizes notes of coffee and dried fig.

• **Park 'Mizunara' Cask Finish (Borderies) — \$25 — 87 proof / 43.5% ABV**

The spirit opens floral with violet and lilac carried by cinnamon and incense. Raisins, lemon peel, and hints of red fruit conclude the nose and lead into a palate inclusive of vanilla, ginger, and hints of the tropics. The finish wraps up with lingering honeyed with bright spice notes.

• **Park 12 Years 'Mizunara Oak Cask' (Borderies) — \$34 — 88 proof / 44% ABV**

Clear and pronounced violet guides the nose toward ripe yellow peach, marzipan, and smoky incense. Candied citrus, passion fruit, peach, vanilla, and sandalwood arrive before the subtle influence of liquorice, white pepper spice, and crushed flowers develop. Expect a long, warm, indulgent finish leaning into marzipan and papal smoke.

• **Park XO 'Extra' (Grande Champagne) — \$54 — 80 proof / 40% ABV**

40-60 year old eaux-de-vie is blended to produce this vanilla-forward spirit. Caramel, coconut, white grape, and touches of leather round out the nose while sarsaparilla, clove, dates, and dried fig drive the palate towards a peppery cinnamon finish.

• **Paul Giraud 'Très Rare' (Grande Champagne) — \$60 — 80 proof / 40% ABV**

Musky aromas of tobacco, leather, and cigar box are complicated by subtle hints of vanilla, banana, and creamy caramel. The palate is surprisingly light and soft with the caramel, vanilla, and banana more pronounced as stone fruits and cinnamon emerge. Ginger exudes a pleasant spice on the long, exquisite finish.

• **Pierre Ferrand '10 Générations' (Grande Champagne) — \$23 — 92 proof / 46% ABV**

Eaux-de-vie aged for 5-25 years, with 20% finished in Sauternes casks, comprises the blend of this bottling which honors the Ferrand family legacy. Honeyed apricot, orange blossom, coconut, caramel, and fruit cake open the stage for a sweeter palate of baked pear, muscat

grape, honeyed pineapple, and mixed roasted nuts. The finish is floral before mint and tobacco arrive.

• **Pierre Ferrand '1840 – Original Formula' — \$23 — 90 proof / 45% ABV**

Inspired by 19th-century Cognac, this 3-5 year aged spirit expresses a traditional VS profile. Fresh and bright, complementary flavors of white grape, peach and bergamot lead into a vibrant palate. Flowers blend with ripe pears before evolving into a honeyed sweetness with baking spice driving a smooth finish.

• **Pierre Ferrand 'Ambré' (Grande Champagne) — \$25 — 80 proof / 40% ABV**

Apricot, plum, and pear strudel pair with rose and violet on a tense but welcoming nose. The palate leans crisp and fresh with orchard fruit and baked orange supported by the oak influence of toasted almond. Slightly drying tea leaf and amara notes conclude the smooth finish.

• **Pierre Ferrand 'Ancestrale – 1er Cru de Cognac' (Grande Champagne) — \$235 — 80 proof / 40% ABV**

70 years of age and 67.5 liters of wine are needed to produce just one bottle of this remarkable spirit. Deep, dark fruit notes of brandied black cherry, cassis, ripe plum, and violet play with aged aromas of leather, tobacco, roasted walnut, and savory umami. The finish leans into a floral profile as vanilla, cedar, and spice guide a softening, warm finish.

• **Pierre Ferrand 'Réserve – Double Cask' (Grande Champagne) — \$28 — 84.6 proof / 42.3% ABV**

The eaux-de-vie, a blend of 7-10- and 20-year aged spirit, is finished in a Banyuls sweet wine cask to deliver darker notes to this bottling. Apple skin, wet campfire oak, and bittersweet chocolate play forward of dark cherries, red fruit, and cinnamon. Leather and cherry persist through the finish.

• **Pierre Ferrand 'Sélection des Anges' (Grande Champagne) — \$83 — 80 proof / 40% ABV**

Opening with notes of pastry before the candied orange, raisin, honey, and flowers emerge, the palate leans unexpectedly cherry with chocolate, saffron, candied ginger, and touches of brown butter. The rich and full bodied palate finishes with cigar box and leather softening into a long cocoa and liquorice focused finish.

• **Pierre Ferrand Mémorable – 1er Cru de Cognac (Grande Champagne) — \$935 — 80 proof / 40% ABV**

• **Pitaud 'Extra' — \$118 — 80 proof / 40% ABV**

An initial impact of potpourri, honey, gingerbread, and peach skin evolves into a high clarity exploration of orchard fruit. Pear, peach, and all types of citrus play on a dynamic, round palate while vanilla and toasted hazelnut provide a calming oversight. The finish remains consistent as it goes on forever to a smooth, warming end.

• **Prunier 20 Years (1992 Vintage, Petite Champagne) — \$39 — 80 proof / 40% ABV**

Chamomile tea, orange zest, hazelnut, and honey jump out of this light and elegant cognac. The palate, which reflects the nose, also includes pear, orange blossom, and ginger in a compact and precise frame. The finish is crisp with a

• **Prunier VS (Fine Cognac) — \$23 — 80 proof / 40% ABV**

In this youthful Cognac you will find vanilla, cedar, and hints of citrus on the nose. The palate, which plays sweet, continues the nose with textural oak influences becoming prominent. It finishes long and spicy.

• **Prunier XO 'Très Vieille' (Grande Champagne) — \$34 — 80 proof / 40% ABV**

Composed of eaux-de-vie aged 15-50 years from several Grand Cru parcels, the sweeter profile here somewhat masks the typical minerality of the region. Profound and complex aromas of orange, vanilla, caramel apple, nutmeg, menthol, and leather lead to a smooth and full palate. Brown sugar, candied walnut, and espresso continue the rich profile before a finish of burnt tangerine and warming clove.

• **Raymond Ragnaud Hors d'Âge (Grande Champagne) — \$60 — 83 proof / 41.5% ABV**

Well knit and complex, fruit and rancio come together to form an intricate, yet round experience. Expect candied stone and orchard fruits, white grape jam, plum, and greengage alongside earthy, nutmeg, anise aromas. The palate shows its age with raisins and plums on the attack before toasted oak and tobacco show on the mid palate. Wonderfully dry and persistent on the finish.

• **Rémy Martin '1738 Accord Royal' (Fine Champagne) — \$25 — 80 proof / 40% ABV**

Bold and engaging, this spirit honoring the decree that permitted Rémy Martin's expansion offers tremendous fruit character balanced by pastry notes. Fig, plum, brioche, spice cake, and berry tart dominate the nose and palate while the long finish softens into fruitcake and vanilla.

• **Rémy Martin 'Carte Blanche' (27 Years, Fine Champagne) — \$148 — 88.2 proof / 44.1% ABV**

This is a specially curated, limited edition bottling by Cellar Master Baptiste Merpins using 27 year old spirit. On the nose, plum, honey, gingerbread, and baking spice open into a warm palate of broad fruit, cinnamon, jasmine, and hints of leather. The finish is long and persistent in this Cognac, which is only the second time Rémy Martin has released a cellar master edition.

• **Rémy Martin 'Tercet' (Fine Champagne) — \$34 — 84 proof / 42% ABV**

Fresh apricot, tropical fruits, citrus blossom and warming spices on an explosive nose push forward to a lively palate which mirrors the aromas. Caramel, toffee, and sarsaparilla appear as the finish begins, bringing hints of candied orange peel and toasted almond to a long finish.

• **Rémy Martin VSOP (Fine Champagne) — \$27 — 80 proof / 40% ABV**

Peach, vanilla, almond, and citrus notes open the show in this fresh spirit. Fleshy summer fruits, vanilla, baked apple, and hints of baking spice fill the palate as a sleek, long finish brings the experience to a close.

• **Rémy Martin XO 'Excellence' (Fine Champagne) — \$93 — 80 proof / 40% ABV**

This blend of nearly 400 eaux-de-vie combines a range of elaborated and developed flavors without loud rancio notes. Fresh fruit notes preside with juicy plum, fresh fig, and sweet orange join with iris and jasmine throughout the nose and palate. Hints of spice and oak add complexity throughout the palate and finish.

• **Sazerac de Forge 'Finest Original' — \$36 — 94 proof / 47% ABV**

The incorporation of the rarely seen Folle Blanche and Colombard grapes and observation of older production traditions brings a considerable complexity. Fresh fruit notes of nectarine, peach, citrus peel, and baked apple turn candied on the palate while clove, cinnamon, honey,

and nutmeg can be found throughout the experience. Beeswax and peppercorn round out the finish.

• **Tesseron — Master Blend 88's — \$40 — 80 proof / 40% ABV — #A10-4**

For this bottling, Tesseron has selected cognacs from 88 of the Grande Champagne parcels worked by the house and blended them for this limited bottling. Ugni Blanc and Folle Blanche are included to provide a stone fruit-forward spirit with incense, baking spice, and a velvety body.

• **Tesseron XO 'Emotion' — Grande Champagne — \$75 — 80 proof / 40% ABV**

The delicate nose offers nougat, hazelnut, brown sugar, tobacco, dark chocolate, and nougat. A sophisticated and very deep palate brings canned mixed nuts and baking spice to the fore as candied citrus, black grape must, and tobacco complement the early savory notes. A graceful and lingering finish of praline and worn leather offers gentle warmth.

• **Tesseron XO 'Exception' (Lot N° 29, Grande Champagne) — \$198 — 80 proof / 40% ABV**

Baked fig, honey, golden raisin, and tropical fruits open into a wealth of mocha and chocolate before green tobacco begins to shape. Nutmeg, walnut, orange marmalade, dark chocolate, and mocha shape a gorgeous, mouth-filling palate while aged notes remain minimal. The epic finish brings citrus, sweet toffee, and the barest hints of worn leather.

• **Tesseron XO 'Perfection' (Lot N° 53, Grande Champagne) — \$90 — 80 proof / 40% ABV**

Colombard, which is still planted in Tesseron's Lot 53, is included in the composition of this spirit. Toasted wood on the first aromatic pass deceives as fresh white grapes, golden raisin, ripe pear, and prunes emerge from the core. The palate is rich and opulent, expressing lively citrus, plum, fig, and grape as chocolate, mocha, and tobacco linger before a dry savory finish.

• **Tiffon XO — \$33 — 80 proof / 40% ABV**

Caramel, fig, and oak dominate the aroma before a velvety palate offers additional character. Leather, cocoa, and candied almonds lead to cinnamon and nutmeg on a velvety palate before finishing with roasted coffee and hints of the spices that came before.

• **Through the Grapevine 'Conte Filles 18 Years' (Petite Champagne, Cask #63) — \$32 — 94 proof / 47% ABV**

This single cask comes from the first production by the Conte sisters, the fifth generation of the Conte family. Herbaceous, medicinal, and slightly spicy, the frame opens into fresh grapefruit and orchard fruit. Coconut, warm spices, rhubarb, almond milk, lemon, and dried fruits characterize a palate that slaloms to a creamy, herbal finish.

• **Through the Grapevine 'Merlet' (Borderies) — \$56 — 100.4 proof / 50.2% ABV**

• **Through the Grapevine 'Francois Voyer Lot 89/92' (Grande Champagne) — \$56 — 97 proof / 43.5% ABV**

• **Through the Grapevine 'Francois Voyer Lot N° 93' (Grande Champagne) — \$56 — 91.8 proof / 45.9% ABV**

Wet earth and leather appear just as the bananas foster, ripe pear, and apricots develop. A range of apples from tarte tatin to green apple build into a sweeter marshmallow, toffee, and caramel quality. The finish continues the evolution as dark red fruits and tea leaf lead a long, lingering finish.

• **Through the Grapevine ‘Fanny Fougerat 1994’ (Borderies, Single Cask) — \$48 — 105.6 proof / 52.8% ABV**

Impeccable aromatic lift brings a fresh honey, grape, citrus, caramel, and aged walnut and leather notes. Notes shift on the palate as plums, candied apple, and cocoa share space with richer, sweeter citrus. The palate plays slightly sweet and rich, allowing the finish of echinacea, menthol, and glazed donut to harmonize.

• **Through the Grapevine ‘Rémi Landier, Lot N° 73’ (Fins Bois) — \$71 — 95.6 proof / 47.8% ABV**

Elegant, smooth, and fun. The nose opens with candied orange, toffee, honey suckle, orange blossom, and fresh peach. A rich, fruity, and spicy palate leans into more cooked citrus with orange marmalade and pear appearing as cinnamon and cigar box notes build. Bold in flavor but silky in texture.

• **Through the Grapevine ‘Vallein Tercinier 1988’ (Fins Bois, Single Cask) — \$57 — 116.6 proof / 58.3% ABV**

The impression of a broad and expansive cognac is apparent on the nose. Nutmeg, vanilla, fresh peach and nectarine lead to a bouquet of summer flowers. Caramel and toffee match the fruitiness on the palate, which shows a touch of oak astringency. Baked pear, citrus oil, and leather appear during the finish to round out the journey.

• **Vaudon VSOP (Fins Bois) — \$23 — 80 proof / 40% ABV**

Rich, slightly overripe orchard fruits, toffee, salted butter, and caramel define the aromas of this lush VSOP. Though the palate opens softly, candied fruits, violet, geranium, vanilla, and persistent caramel become loud on the palate. The clove, ginger, and cayenne that rises on the palate finishes soft and welcoming on a long finish.

• **Vaudon ‘Extra’ (Fins Bois) — \$46 — 80 proof / 40% ABV**

Walnut, almond, hazelnut, and beeswax are integrated with cinnamon on a savory nose. The savory nutty quality persists as pistachio and walnut shells alongside fig, plum, and apricot. On the long finish, nuttiness persists as liquorice and ginger offer a freshening experience.

ARMAGNAC

• **Armagnac Domaine Seailles — 1988 — \$40 — 80 proof / 40% ABV**

Distilled in 1988, this is a single vintage Armagnac revealing prune, fig skin, tea leaf and a pronounced umami with edgy texture.

• **Château du Busca — XO Ténarèze — \$40 — 80 proof / 40% ABV**

An excellent example of a spirit emphasizing the firmer structure of Ténarèze’s clay-limestone soils, this is aged in the château’s traditional low humidity chai. Dried cherry and baked banana come forward with dark honey and tea-leaf dryness framing the body.

• **Château de Briat — Hors d'Age (Bottled in 2026) — \$29 — 87.6 proof / 43.8% ABV**

• **Château de Briat — 2004–2022 (18 Years, Bottle № 95/410) — \$40 — 80 proof / 40% ABV**

Élevage opens in fresh Gascon oak before a slow glide into older barrels within the estate's earthen chai, allowing the 2004 distillate to mature steadily until its 2022 bottling. Distilled on a historic wood-fired alambic, it offers fig, resin, citrus peel, and a polished oxidative line. Its significance stems from its small 410-bottle release—Briat's steadfast commitment to vintage Armagnac from one of the region's most traditional producers.

• **Château de Laubade — VSOP — Bas Armagnac — \$23 — 80 proof / 40% ABV**

• **Château de Laubade — XO — Bas Armagnac — \$31 — 80 proof / 40% ABV**

• **Château de Laubade — Intemporel No. 5, Bottle № 08 — Bas Armagnac — \$63 — 80 proof / 40% ABV —**

• **Château de Laubade — 1975–2024 (49 Years) Bottle № 4 — \$110 — 88.4 proof / 44.2% ABV**

An extra long-aged spirit, this nearly 50 year-old Armagnac expresses savory notes such as walnut paste and dried mushrooms alongside dried fig and preserved black fruits. The finish is long and exceptional.

• **Château de Laubade — 1985–2024 (39 Years) Bottle № 1 — \$80 — 96.8 proof / 48.4% ABV**

Distilled in 1985 and bottled in 2024, this example shows dried apricot, tobacco leaf and refined earthy notes born from slow oxidative depth.

• **Château de Laubade — 1989-2014 (15 Years) Brandy Library Pick, Bottle No. 58 — \$30 — 98.4 proof / 49.2% ABV**

Distilled in 1989 and bottled in 2014 for the Brandy Library, this selection highlights prune, beeswax, and earthy richness. This selection was chosen specifically for connoisseur service and to highlight the character of Laubade's collared eaux de vie.

• **Château de Laubade — L'Unique #3 Plant de Graise (Bottle 740/954) — \$30 — 92.6 proof / 46.3% ABV**

The grape used for this Armagnac, Graise, is declining in popularity due to its inability to produce quality wines. When this wine is distilled, however, it can produce spirits of excellent quality. This limited bottling by Laubade from a small, experimental 1.45 hectare parcel shows unique and bright floral notes characterized by honey suckle, orange blossom, and lavender. Tannins carry prominently on the palate.

• **Château de Laubade — L'Unique Single Cask, French Single Malt Whisky Cask Finish (Bottle 203/480) — \$30 — 96.8 proof / 48.4% ABV**

Finished in French single malt whisky casks to add a sweet barley toast and subtle cereal warmth, this unique look at Laubade Armagnac adds complexity to the usual apricot, cherry, and citrus peel notes typical of their younger spirits. Only 480 bottles were released.

• **Château de Laubade — L'Unique Single Cask, Bottled 2019 — Single Grape Varietal, Colombard — Whisky Cask Finish (Bottle 203/480) — \$30 — 97.4 proof / 48.7% ABV**

• Château de Laubade — 1965-2001 (36 Years) Bas Armagnac — \$115 — 80 proof / 40% ABV

• Château de Laubade — 1966-2025 (59 Years) Bas Armagnac — \$212 — 80 proof / 40% ABV

• Château de Laubade — 1968-2024 (46 Years) Bas Armagnac — \$114 — 80 proof / 40% ABV

• Château de Laubade — 1974-2024 (50 Years) Bas Armagnac — \$198 — 80 proof / 40% ABV

• Château de Laubade — 1975-2017 (42 Years) Bas Armagnac — \$128 — 80 proof / 40% ABV

• Château de Laubade — 1976-2026 (50 Years) Bas Armagnac — \$198 — 80 proof / 40% ABV

• Château de Laubade — 1978-2025 (47 Years) Bas Armagnac — \$117 — 80 proof / 40% ABV

• Château de Laubade — 1980-2025 (45 Years) Bas Armagnac — \$129 — 80 proof / 40% ABV

• Château de Laubade — 1986-2026 (40 Years) Bas Armagnac — \$99 — 80 proof / 40% ABV

• Château de Laubade — 1987-2024 (37 Years) Bas Armagnac — \$87 — 80 proof / 40% ABV

• Château de Laubade — 1988-2025 (37 Years) Bas Armagnac — \$78 — 80 proof / 40% ABV

• Château de Laubade — 1989-2025 (35 Years), Bas Armagnac — \$77 — 80 proof / 40% ABV

• Château de Laubade — 1990-2025 (35 Years) Bas Armagnac — \$77 — 80 proof / 40% ABV

• Château de Laubade — 1991-2021 (30 years) Bas Armagnac — \$65 — 80 proof / 40% ABV

• Château de Laubade — 1996-2025 (29 Years) Bas Armagnac — \$63 — 80 proof / 40% ABV

• Château de Laubade — 1997-2024, 27 Years, Bas Armagnac — \$59 — 80 proof / 40% ABV

• Château de Laubade — 2000-2022 (22 Years) Bas Armagnac — \$57 — 80 proof / 40% ABV

• **Château de Laubade — 2003-2023 (20 Years) Bas Armagnac — \$55 — 80 proof / 40% ABV**

• **Château de Laubade — 2004-2026 (22 Years) Bas Armagnac — \$57 — 80 proof / 40% ABV**

• **Château de Laubade — 2005-2026 (26 Years) Bas Armagnac — \$58 — 80 proof / 40% ABV**

• **Château de Pellehaut — 1973–2022 (48 Years) — \$95 — 86 proof / 43% ABV**

• **Château de Pellehaut — 1983–2024 (40 Years) — \$93 — 80 proof / 46.5% ABV**

• **Château de Pellehaut — 1988–2024 (35 Years) — \$49 — 86 proof / 43% ABV**

• **Château de Pellehaut — 1990–2024 (33 Years) — \$47 — 100 proof / 50% ABV**

• **Château de Pellehaut — 1991–2024 (33 Years) — \$47 — 81 proof / 40.5% ABV**

• **Château de Pellehaut — 1989–2024 (34 Years) — \$45 — 96.8 proof / 48.4% ABV**

• **Château de Pellehaut — 2000–2022 (21 Years) — \$35 — 98.6 proof / 49.3% ABV**

• **Château de Pellehaut — 2001–2022 (20 Years) — \$31 — 98.6 proof / 49.3% ABV**

• **Château de Pellehaut — 2004–2024 (19 Years) — \$29 — 102.8 proof / 51.4% ABV**

• **Château de Pellehaut — 2005–2024 (18 Years) — \$28 — 100 proof / 50% ABV**

• **Château de Ravignan — 2011–2023 (12 Years) — \$25 — 80 proof / 40% ABV**

Characterizing Ravignan's approach of purity over power and their use of a stone-built, cool-temperature Chai, this Tenareze Armagnac delivers pear, apple, light cocoa, and sandalwood aromas. Vanilla oak also shines through in an elegant finish.

• **Darroze — 1962, Château de Gaube (62 Years) — \$167 — 85 proof / 42.5% ABV**

• **Darroze — 1963, Château de Gaube (59 Years) — \$159 — 91 proof / 45.5% ABV**

Deep prune, sandalwood, and resinous tertiary aromas are delivered with a silk-lined texture in this spirit distilled in 1963. Aged 59 years before bottling in 2022.

• **Darroze — 1967, Domaine de Tucon (55 Years) — \$147 — 84 proof / 42% ABV**

Distilled in 1967, it delivers walnut, rancio, dried fig, and incense-like depth only shaped by humid aging in a clay floor chai. This long aged Armagnac finishes with the classic body and texture of Gascony spirit.

• **Darroze — 1970, Château de Gaube — \$213 — 87 proof / 43.5% ABV**

Matured in an earthen-floor chai which maintains humidity and a steady temperature, this 1970 vintage shows prune, walnut skin, and tobacco leaf shaped by long, undisturbed maturation.

• **Darroze — 1972, Château de Gaube — \$125 — 87 proof / 43.5% ABV**

The spirit from this 1972 distillation yields supple fruit, polished cedar, and deep mushroom and leather notes.

• **Darroze — 1973, Domaine de Coquillon — \$225 — 80 proof / 40% ABV**

Darker spice, fig paste, and resinous wood tones characterize the aromas derived from Coquillon's 1973 vintage. Tenareze fruit establishes itself firmly here with firm structure and power.

• **Darroze — Domaine de Tucon 1974 (48 Years) — \$91 — 93 proof / 46.5% ABV**

Aged 48 years before bottling, the 1974 Tucson is surprisingly fresh with dark honey, dried fig, and polished wood aromas. Brown sugar and sage round complete the long finish.

• **Darroze — 1975, Domaine de Tillet — \$75 — 80.8 proof / 40.4% ABV**

With a reputation for long lived spirits, this Tillet 1975 bottling shows dried apricot, cigar box, and gentle tea-leaf tannins characteristic of fully matured Bas-Armagnac. The body is smooth with a medium finish.

• **Darroze — 1976, Domaine de La Poste (47 Years) — \$79 — 96 proof / 48% ABV**

The 1976 vintage from La Poste offers dried apricot, polished wood, and tobacco leaf with a lean structure and forward acidity. It is successful in framing La Poste's elegant, fruit-forward style through nearly half a century of aging.

• **Darroze — 1981, Domaine de Saint Aubin — \$195 — 98.6 proof / 49.3% ABV**

Saint Aubin's fruit-driven style is softened in this example aged for 45 years. The 1981 vintage offers pear skin, cocoa, and light rancio lifted by slightly drier chai conditions typical of the domaine.

• **Darroze — 1982, Domaine de Busquet (31 Years) — \$195 — 96.8 proof / 48.4% ABV**

Bottled after 31 years of age from its 1982 distillation year, this Armagnac expresses concentrated fig, clove, and rancio. Even with age, the vibrancy and fruit character of Busquet shines.

• **Darroze — 1982, Domaine de Bellair (41 Years) — \$69 — 97 proof / 48.5% ABV**

• **Darroze — 1983, Domaine de Busquet — \$52 — 94.6 proof / 47.3% ABV**

Busquet's production is characterized by consistently expressive vintages balanced by wood and fruit notes. For this 1983 production, anticipate dried plum, warm resin, and tobacco leaf with hints of butterscotch.

• **Darroze — 1985, Domaine de Bellair (39 Years) — \$65 — 94 proof / 47% ABV**

• **Darroze — 1986, Château de Lahitte (37 Years) — \$57 — 93 proof / 46.5% ABV**

Distilled in 1986, it shows prune, black tea, and polished oak framed by long élevage. The clay and limestone soil in Lahitte's vineyards provide a soft salinity and rich backbone to the spirit.

• **Darroze — 1990, Domaine de Pounon (25 Years) — \$41 — 100 proof / 50% ABV**

• **Darroze — 1994, Domaine de Martin (21 Years) — \$35 — 97 proof / 48.5% ABV**

• **Darroze — 1996, Domaine de Martin (26 Years) — \$43 — 98 proof / 49% ABV**

The clean fruit profile typical of Domaine de Martin is shown clearly here in the 1996 vintage, matured for twenty-six years. The spirit reveals pear skin, toasted spice, and pleasant supportive fruit tones with hints of earth and leather.

• **Darroze — 2002, Domaine de Tucon (20 Years) — \$35 — 82 proof / 41% ABV**

• **Darroze — 2004, Domaine de Monturon (20 Years) — \$39 — 98 proof / 49% ABV**

A relatively young expression by Armagnac standards, this 2004 vintage by Monturon expresses itself through tension and bright fruit. Plum, cocoa shell, and soft tannin character represent the modern-era distillations that already display the long-aging promise of Bas-Armagnac.

• **Darroze — 2004, Domaine de Rieston (22 Years) — \$39 — 100 proof / 50% ABV**

• **Darroze — Les Grands Assemblages 8 ans d'âge — \$23 — 86 proof / 43% ABV**

• **Darroze — Les Grands Assemblages 12 ans d'âge — \$35 — 86 proof / 43% ABV**

• **Darroze — Les Grands Assemblages 20 ans d'âge — \$47 — 86 proof / 43% ABV**

• **Darroze — Les Grands Assemblages 30 ans d'âge — \$63 — 86 proof / 43% ABV**

• **Darroze — Les Grands Assemblages 40 ans d'âge — \$69 — 86 proof / 43% ABV**

Early aging in structured Gascon oak → long maturation in older barrels yields a deep, concentrated spirit shaped by half a century of oxidation. The alambic armagnacais distillate shows fig paste, rancio, incense, and refined tannic grip. Its significance lies in embodying Darroze's mastery of long-aged blending—an apex expression within the house's iconic series.

• **Darroze — Les Grands Assemblages 50 ans d'âge — \$143 — 86 proof / 43% ABV**

Rich walnut, rancio, cedar, and dried apricot emerge from the deep oxidative aging of this 50 year blend of Bas-Armagnac. This is a portrait of the Darroze vision of Armagnac at full maturity.

• **Darroze — Les Grands Assemblages 60 ans — \$322 — 86 proof / 43% ABV**

A blend of long-aged Armagnacs selected from estates across Bas-Armagnac. The 60-year release stands as Darroze's flagship for extreme long-élevage blending, delivering notes of leather, incense, and dried fruit with a potpourri finish.

• **Darroze — L'Unique 50th Anniversary (Bottle 818/1974) — \$63 — 97 proof / 48.5% ABV**

This is a rare single-cask bottling with an output of 1,974 bottles. The profile shows spiced prune, beeswax, and subtle savory notes. This spirit commemorates fifty years of Darroze as a négociant-éleveur, capturing the house ethos in a celebratory small-batch release.

• **Darroze — Luxe Gascon 1924 (65 Years, Carafe 3182) — \$600/\$1,200 — 80 proof / 40% ABV**

Part of a line of exceptionally aged spirits kept by the family distillers of Armagnac, Darroze has collected 6 vintages of extraordinary character and bottled them to highlight the longevity and devotion to aged eaux de vie in the region. This second release in the series characterizes the 1924 vintage with profound rancio, walnut oil, leather, and incense-like depth.

• **Dartigalongue — 1932–2022 (80 Years) — \$600/\$1,200 — 80 proof / 40% ABV**

Raised first in new Gascon oak → extended maturation in seasoned barrels, this 1932 vintage rested for decades in Dartigalongue's traditional earthen-floor chai before bottling in 2022.

Alambic distillation yields dried apricot, cocoa, and tobacco leaf with a slow-moving, velvety texture shaped by long oxidation. Its significance lies in representing one of the house's century-spanning, fully certified single-vintage Armagnacs.

• **Dartigalongue — Grande Eau-de-Vie (25 Years) — \$55 — 80 proof / 40% ABV**

• **Delord — Récolte 1937–2017 (80 Years) — \$305 — 80 proof / 40% ABV — #A17-2**

New Gascon oak contributes early grip before eighty years of calm, oxidative rest in seasoned barrels across Delord's humid chais. Distilled in 1937 and bottled in 2017, it layers prune, cocoa, tobacco leaf, and deep rancio carried by the house's traditional, low-strength alambic distillation. Its significance is its emblematic vintage breadth—Delord's ability to mature Armagnac for nearly a century while preserving clarity and structure.

• **Delord — 25 Ans — \$39 — 80 proof / 40% ABV**

• **Domaine Boingnères — 1975–2014 (39 Years) — \$128 — 96 proof / 48% ABV**

Distilled in 1975 and bottled in 2014, it highlights the domain's hallmark purity of fruit grown on sandy clay soils. Plum skin, resin, and lifted spice with excellent integration and body are on display here.

• **Domaine Boingnères — 1981–2021 (40 Years) — Folle Blanche — \$137 — 96 proof / 48% ABV**

• **Domaine Boingnères — 2001–2023 (22 Years) — Folle Blanche — \$67 — 98 proof / 49% ABV**

• **Domaine de Baraillon — 1988–2013 (26 Years) Folle Blanche — \$92 — 92 proof / 46% ABV — #A27-6**

Élevage starts in new Gascon oak → moves to older barrels to preserve Folle Blanche's vivid aromatics from the 1988 distillation. Developed over twenty-six years, the spirit offers citrus oil, white pepper, and polished wood with a graceful oxidative edge. Its significance comes from Baraillon's rare Folle Blanche holdings—one of the region's great traditional cépages maintained through meticulous family stewardship.

• **Domaine Deailles — Ténarèze — 36 Years, 1988–2024 — \$43 — 92 proof / 46% ABV**

• **Domaine D'Espérance — Blend No. 3 — Bas Armagnac — \$43 — 94 proof / 47% ABV**

• **Domaine D'Espérance — XO (10 Years) — Bas Armagnac — \$41 — 82 proof / 41% ABV**

• **Domaine de Papolle — Ténarèze — 42 Years, 1975 — \$297 — 86 proof / 43% ABV**

• **Jean Cavé — Vieil Armagnac, 1964–2019 — \$206 — 80 proof / 40% ABV — #A28-3**

New Gascon oak shapes the early years → mellowed by long rest in older cooperage until bottling in 2019. This 1964 distillate, made on an alambic armagnacais, reveals stewed apricot, cedar, and walnut skin with softly developed rancio. Its significance lies in Jean Cavé's long-standing vintage program—one of the region's steady, traditional custodians of deep-aged Bas-Armagnac.

• **Gélas — 50 Years, 100% Baco — \$215 — 80 proof / 40% ABV — #A28-2**

Élevage begins in assertive new Gascon oak before a decades-long progression through older barrels, allowing Baco's natural depth to evolve into resin, prune, and polished wood. Distilled on an alambic armagnacais and aged fifty years, it carries a supple oxidative texture with cocoa and tea-leaf dryness. Its significance: a half-century, single-cépage Baco statement—highlighting Armagnac's most heritage-driven grape.

• **Laterrade — Cask Strength (50 Years) — \$345 — 90 proof / 45% ABV**

• **Laterrade — 1990, Domaine de Maunegeatau Houga (32 Years) — \$47 — 80.4 proof / 40.2% ABV — #A28-5**

Élevage begins in vigorous new Gascon oak, transitioning to older barrels for a 32-year maturation in Houga's traditional chai. Distilled on an alambic armagnacais, it shows fig, cocoa, light tobacco, and refined rancio with a velvety, slow-moving texture. Its significance lies in documenting Maunegeatau's mature vintages—rarely bottled but prized for their depth and purity.

• **Laterrade — 1995, Domaine de Priou d'Hontanx (28 Years) — \$43 — 83 proof / 41.5% ABV**

• **Laterrade — 2001, Domaine de Gouaillard à Hontanx (22 Years) — \$39 — 97.8 proof / 48.9% ABV — #A28-4**

Raised in new Gascon oak and matured for over two decades in older barrels, this 2001 vintage reflects the sandy sables fauves soils of Hontanx. Distilled on an alambic armagnacais, it offers plum skin, toasted spice, and a mineral-dry close driven by steady oxidative layering. Its significance: a rare domaine-designated release, emphasizing Laterrade's terroir-first approach.

• **L'Encantada — 1989, Domaine de Dellair (32 Years), Bottle 275/456 — \$49 — 102 proof / 51% ABV — #A29-1**

Élevage opens in new black Gascon oak → long maturation in older refill barrels, with Dellair's sandy Bas-Armagnac soils giving a lifted aromatic profile. Distilled in 1989 on an alambic armagnacais and bottled after 32 years from a single cask (456 bottles), it shows orange peel, cocoa husk, cedar, and polished rancio. Its significance lies in L'Encantada's transparency—championing

• **L'Encantada — Tattoo Series #3 — Cask Strength, Unfiltered, Batch 2022-1-3000 — \$64 — 105.8 proof / 52.9% ABV — #A29-1**

• **Louis Dupuy — Saint-Justin (Landes), 1985 (38 Years) — \$63 — 97 proof / 48.5% ABV**

• **Marie Duffau — Hors d'Age — \$23 — 80 proof / 40% ABV**

• **Marie Duffau — Napoléon — \$27 — 80 proof / 40% ABV**

CALVADOS

Adrien Camut...the Rolls Royce of Calvados from Pays d' Auge: elegance and power, comfort and strength! But only 12,000 bottles are released per year, for the entire world...less than what evaporates from the aging stock every year! 115 acres planted with 25 different varieties of apples (no pear), going to fermentation naturally in large wooden vats, double distilled in a wood-fired alembic patented by Emmanuel Camut's grandfather, and matured in used barrels. Adrien Camut is considered the very best Calvados producer for a simple reason: every mark is spectacular, with a great depth and...apple character. Wait until you taste his balsamic vinegar and his whisky...

• **Adrien Camut 6 Years — \$37— 80 proof / 40% ABV**

Very fruity and already so accomplished, with subtle wood notes and a perfect balance of acidity and sweetness.

• **Adrien Camut 12 years — \$53— 80 proof / 40% ABV**

Another perfect integration of the wood with the fruit and the balancing acidity. Quite soft but intense also.

• **Adrien Camut 18 years — \$65 — 80 proof / 40% ABV**

Drink this while you can (well, we don't get a lot of it, so take your time) as this is a perfect Calvados. Even if you don't drink anything but Scotch, or Rum, etc. you will fall for this.

• **Adrien Camut 25 years — Réserve de Semainville — \$97 — 80 proof / 40% ABV**

i.e. the very fine stuff, just brilliant. 80 proof

• **Adrien Camut — Réserve d'Adrien — \$115 — 80 proof / 40% ABV**

Distilled from long-fermented Norman cider on traditional pot stills, this brandy with spirit aged between 35-40 years brings lush baked apple, hay, dried lemon, and black tea with a supple, earthy finish. An exceptional example of long-aged Calvados with complex fruity and savory elements on a balanced frame.

• **Adrien Camut — Prestige — \$294 — 80 proof / 40% ABV**

Raised entirely in old oak foudres to maintain purity of fruit while allowing slow oxidative depth, the 'Prestige' is characterized by apple tarte, honeycomb, and autumnal spice. The satin texture shapes its moderate finish. This is the hallmark Camut house style.

• **Boulard — VSOP, Pays d'Auge — \$25 — 80 proof / 40% ABV**

• **Boulard — XO, Pays d'Auge — \$29 — 80 proof / 40% ABV**

• **Busnel 12 years Hors D'Age — Pays d'Auge — \$23 — 86 proof / 43% ABV**

• **Busnel 'Fine' — \$23 — 80 proof / 40% ABV**

• **Busnel VSOP — 'Vieille Réserve' — Pays d'Auge — \$25 — 80 proof / 40% ABV**

Château du Breuil is part of a very interesting company these days... 'la Spiriterie', which is not limited to Calvados, but rather dabbles pretty well in rum aging and blending as well as making whisky of great quality. As far as Calvados is concerned, they are the second largest producer in the 'Pays d'Auge' appellation, and with 2200 apple trees. Fermentation is wild and distillation is done by Charentais style, gas-heated copper stills, on beautiful grounds (40 000 visitors a year) and the spirit is reduced from 70% to 65% at barrelling (into new oak for a few months first). Further reduction takes place during maturation and until bottling.

• **Château du Breuil 15 years — Pays d'Auge — \$43 — 82 proof / 41% ABV**

• **Château du Breuil 12 years — Pays d'Auge — \$37 — 82 proof / 41% ABV**

• **Château du Breuil 'Reserve de Seigneurs' 20 years — Pays d'Auge — \$49 — 82 proof / 41% ABV**

• **Château du Breuil 'Fine' — \$23 — 80 proof / 40% ABV**

A 2 to 3 year old introductory Calvados of impressive freshness.

Christian Drouin is a fairly 'young' producer: Guillaume, who works with his father at the estate, is only the third generation...but the reputation as 'Pays d'Auge' Calvados is already well established, especially in bars and restaurants throughout the world. Traditional methods are used and the orchards are conducted 'organically'. The one modern aspect of it is the use of gas to fire the still (alembic Charentais), but Christian Drouin Calvados has also fully embraced the cask finishing trend, with great results. Their forte is on vintages though, with vintages going far back!

• **Christian Drouin Selection — \$23 — 80 proof / 40% ABV**

• **Christian Drouin VSOP — \$29 — 80 proof / 40% ABV**

'Pale & dry' soft and easy, a great intro to Calvados with this 5-ish year old matured in ex-Bordeaux, ex-Sherry, ex-Port and ex-Banyuls casks. 80 proof

• **Christian Drouin XO — \$39 — 80 proof / 40% ABV**

Maturation is conducted in a mix of ex-Bordeaux, ex-Sherry and ex-Cognac casks, for a great complexity yet very approachable palate, round and well-balanced. 80 proof

• **Christian Drouin 12 years — 'Chichibu Angels' — \$55 — 90.6 proof / 45.3% ABV**

• **Christian Drouin 13 years — 'Arran Angels' — \$55 — 93.8 proof / 46.9% ABV**

• **Christian Drouin 17 years — 'Savanna Angels' — \$55 — 95 proof / 47.5% ABV**

• **Christian Drouin 19 years — 'Foursquare Angels' — \$55 — 93.6 proof / 46.8% ABV**

• **Christian Drouin 19 years — 'Springbank Angels' — \$55 — 100.8 proof / 50.4% ABV**

• **Christian Drouin 14 years — ‘Hampden Angels’ — \$55 — 88 proof / 44% ABV**

One of Drouin’s Experimental series and this one is a Jamaican rum cask finish...a fun combination of this ‘eau-de-vie de cidre’ (not Calvados Pays d’Auge as they introduced US oak with these casks) with high esters from retort still-processed molasses (8 months on the finish).

• **Christian Drouin 17 years — 2002 ‘Rivesaltes Wine Finish’ — \$63 — 90 proof / 45% ABV**

2002 ‘Rivesaltes wine finish’ for a hint of sweetness with this French oak-made barrels of sweet and fortified wine from the South of France. 90 proof

• **Christian Drouin 25 years — \$73 — 84 proof / 42% ABV**

Absolutely gorgeous.

• **Christian Drouin — ‘Les Millésimés — 1986 Calvados — \$87 — 80 proof / 40% ABV**

• **Christian Drouin — ‘Les Millésimés — 2000 Calvados — \$54 — 84 proof / 42% ABV**

• **Christian Drouin — ‘Les Millésimés — 2006 Calvados — \$49 — 80 proof / 40% ABV**

• **Christian Drouin — 1962–2015 Calvados — \$324 — 80 proof / 40% ABV**

Initial rest in mixed-size French oak gives way to long, quiet aging that spans more than fifty years of oxidative layering. Distilled in 1962 and bottled in 2015, it delivers baked quince, brown sugar, coriander, and oak complexity shaped by Drouin’s meticulous, vintage-forward élevage.

• **Christian Drouin — 1975–2014 Calvados — \$302 — 80 proof / 40% ABV**

Élevage begins in refill barrels to maintain freshness before decades of calm integration in older oak. Orchard fruit, toffee, and leaf tobacco with a long, oxidative finish.

• **Claque-Pépin — XO Single Cast #077 — Cognac Barrel Finish — \$35 — 122 proof / 61% ABV**

Julien Frémont is ‘different’...and his ciders and Calvados are, too, but in a good way: he applies biodynamic viticulture techniques to his apple orchards, and has been doing so for the last 20 years, as soon as he took over the farm 20 years ago. A rare sight in Normandy, cows still fertilize the orchards while grazing them, and the spirit carries a sense of terroir, with a true representation of the flinty clay soil the apple trees grow on.

• **Domaine du Manoir de Montreuil — 1980 — Scea Girard, Grandouet — \$77 — 84 proof / 42% ABV**

• **Domaine du Manoir de Montreuil — 2000 — Michèle Giard — \$41 — 84 proof / 42% ABV**

• **Domaine du Manoir de Montreuil — 2012 — Michèle Giard — \$31 — 84 proof / 42% ABV**

• **La Cave Normande — PM Spirits Collab, 12 Years — \$29 — 80 proof / 40% ABV**

Old, reused French oak is the basis of the 12 years of maturation in this collaborative effort between La Cav Normande and U.S. distributor PM Spirits. Distilled on traditional pot stills from long-fermented Norman cider sourced from a single lot, it shows pear skin, cider spice, and faint honeyed umami.

- **La Cave Normande — PM Spirits Collab, 45 Years — \$159 — 80 proof / 40% ABV**

Beginning in refill oak and continuing through decades of quiet rest, this forty-five-year Calvados gains deep oxidative layering without losing the tension of its cider base. You will find baked apple, fig, beeswax, and antique furniture notes with a smooth body and acidity characterized by its long maturation.

Lelouvier is located in the Domfrontais area, in the south of Normandy. But Lelouvier makes appellation Calvados, not Domfrontais Calvados, where you would need at least 30% of pears in the cider. However, Calvados Lelouvier is a blend of apples and pears. Specialized in vintage releases, Lelouvier's stocks are very impressive and the overall quality is stellar.

Lemorton is very special in many ways. First, it is a Domfrontais Calvados, which implies the use of pear, at a minimum of 30%. But Lemorton averages 70% pears in the cider, giving the Calvados a very distinctive pear character, some may say, more 'perfumy'. Second, the orchards are managed in 'haute tige', which simply means the trees are left to themselves rather than being managed like a vineyard on trellis at low height for ease of picking and treatment; and the fruits mature and fall they are picked from the grass bed instead of being picked off the tree. The cider obtained from indigenous fermentation on the lees is 'aged' for almost a year before distillation conducted by a roving distiller (wood-fired column still) under the supervision of Didier Lemorton, 6th generation on the estate...

- **Lemorton — 10 years — Domfrontais — \$35 — 80 proof / 40% ABV**

- **Lemorton — R  serve — Domfrontais — \$27 — 80 proof / 40% ABV**

- **Lemorton — S  lection — Domfrontais — \$23 — 86 proof / 43% ABV**

- **Lemorton — 1980 — \$119 — 80 proof / 40% ABV**

Highlighting the presence of pears in the Domfrontais region, this Calvados is made with 70% pear and 30% apple. It delivers an herbal, quince-forward spirit with bright pear flesh acidity and firm tannins with a long finish. Clarity is the defining character of this brandy.

- **Lemorton — 1999 — Domfrontais — \$55 — 86 proof / 43% ABV**

Michel Huard is part of the handful of producers who keep doing it like in the old days...and just like for others, i.e. Camut, Groult, Lemorton, Fr  mont, the Calvados you enjoy has a lot more 'substance', intensity, vibrancy. 1800 apple trees (no pear) of 30 varieties adorn the 37-acre property, in 'haute-tige', and the whole production is run by 7th generation Jean-Fran  ois Guillouet. The column still on wheels, wood fired, distills the year-old cider and the brandy is reduced over time to reach the desired bottling proof.

- **Michel Huard — 'Le Pertyer' — 2011 — \$35 — 84 proof / 42% ABV**

- **Michel Huard — 'Le Pertyer' — 2013 — \$31 — 90 proof / 45% ABV**

Roger Groult is an outstanding producer of Pays d' Auge Calvados for several reasons: 74 acres planted in 30 to 100 year old apple trees from 30 different varieties from sweet (30%) to bittersweet and bitter (70%) and no pear trees; everything is done on the premises from picking to bottling; the largest stocks of Calvados are housed at this 5 generation-old company, with some 3 000 000 liters of it! Estelle Groult's great great-grand father, Pierre Groult, started it; wild fermentations on the lees and distillation in Charentais (Cognac type) stills fired with oak logs, reduction at barrelling from 70% to 50% abv. Several 'designer' cask finishes have augmented the standard releases as of late and all are of exceptional quality.

• **Roger Groult — 12 Years — \$33 — 82 proof / 41% ABV**

• **Roger Groult — 18 Years — \$39 — 82 proof / 41% ABV**

• **Roger Groult — 25 Years — \$54 — 82 proof / 41% ABV**

• **Roger Groult — 15 Years, Sherry Cask Finish (Bottle 219/288) — \$54 — 80 proof / 40% ABV**

Élevage starts in large, neutral foudres before a finishing period in an active Sherry cask (#388), adding dried fruit richness to this structured spirit. Distilled on historic wood-fired pot stills, This complex brandy displays apple tarte, walnut, and subtle raisin warmth shaped by the finishing cask. This is a rare cask experiment yielding only 288 bottles.

• **Roger Groult — 70th Anniversary Normandy Invasion (1944–2014) — \$59 — 80 proof / 40% ABV**

A commemorative bottling drawn from barrels filled from the 1944 distillation and aged for seventy years in Groult's old foudres under minimal intervention. Layered apple leather, wax, spice, and deep oxidative rancio characterize a brandy with exceptional historical value for France and the Groult family itself.

SPANISH BRANDY

Bodegas Tradición is equally the youngest and the oldest Sherry bodega in Jerez...started in 1998, the bodega has been acquiring old soleras, warehouses and the highest quality of American oak casks since. Fighting for a spot on the podium, the production is small and of the very best style.

• **Bodegas Tradición — Brandy de Jerez — Solera Gran Reserva — \$37 — 76 proof / 38% ABV**

Matured in American oak-made Sherry butts, this is a very limited production; it offers a great deal of nutty aromas and raisin syrup. Very long and intense palate with citrus notes on the back end. A brilliant brandy!

Fernando de Castilla is not only the producer of some of the very best sherries around, it also makes incredible brandies, with depth and complexity. Jan Pettersen took over the bodega in 1999 and is proud to show vineyards where no pesticides nor herbicides are used. Both wines and brandies are aged for much longer than standard practice.

Lustau is a very famous house in Jerez, and even though they don't make a ton of brandy, it is of the highest quality, and (like most Spanish brandies) incredibly affordable. Airen is distilled in one pass and aged in 500 liter ex-Sherry butts made of American oak. All their brandies are marked by a rich and sweet character.

• **Fundador 'Supremo' — Brandy de Jerez — Solera Gran Reserva, 15 years Amontillado Sherry casks — \$29 — 80 proof / 40% ABV**

Part of the 'Sherry Cask Collection', this 15 year old was solely matured in amontillado butts.

• **Cardenal Mendoza — Brandy de Jerez — Solera Gran Reserva — \$23 — 80 proof / 40% ABV**

AMERICAN BRANDY

• **Charbay — Brandy No. 83, 27 Years (Bottle 0659) — \$145 — 80 proof / 40% ABV**

This brandy is built from wine distillation on small copper stills that is aged in American Oak. Long élevage produces caramelized apple, toasted grain, dried apricot, and a supple, resinous depth. Charbay focuses on micro-releases and barrel quality.

• **Germain Robin — Brandy Small Blend No. 1 — \$129 — 80 proof / 40% ABV**

The finesse of California wine-based distillate is accentuated in Limousin Oak by Germain Robin. Crafted on antique Cognac stills using traditional methods, it expresses apricot skin, soft florals, and polished spice with a gentle oxidative glow. Its significance lies in its foundational status: one of the blends that cemented Germain Robin as a pioneer of modern American brandy.

• **Germain Robin — Coast Road Reserve — \$32 — 80 proof / 40% ABV**

Raised in a combination of lightly toasted new French oak and older cooperage, this reserve bottling highlights delicate wine-spirit fruit supported by long, quiet barrel integration. This lovely spirit displays dried citrus, vanilla pod, and warm coastal spice with a silk-like finish. Its significance rests on its role as a statement of the winery-to-brandy path that defines the California craft era.

• **Germain Robin — Old Havana — \$49 — 80 proof / 40% ABV**

Élevage begins in new Limousin oak before moving into well-used barrels. Distilled on Charentais alembics from high-quality base wine, it shows bold caramelized orchard fruit, roasted nuts, cocoa, cigar box, and a supple, tobacco-edged finish indicative of the cigar blend style it evokes.

• **Germain Robin — Single Barrel 2010.17.sb/03 (1999–2010) — \$42 — 80 proof / 40% ABV**

A single-barrel release was distilled in 1999 and aged through 2010 in a progression of new French oak to older refill barrels. Notes of dried apricot, citrus oil, and soft leather are prominent in this limited bottling.

• **Osocalis — Heritage Alambic Brandy — \$54 — 80 proof / 40% ABV**

Élevage unfolds in French oak chosen to mirror classic European brandy houses, moving from new to older cooperage for balance and textural refinement. Distilled on a traditional Charentais still Made from wine grapes grown in coastal California, This spirit opens with pear, quince, pastry cream, before showing restrained savory and spice notes. Its significance: a benchmark expression of Osocalis' Franco-Californian philosophy, marrying old-world technique with Monterey Bay fruit.