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

• *Bache Gabrielsen — Single Estate Petite Champagne — $40 — 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 XO — $52 — 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 créme 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.

• Bourgoin VSOP (Fins Bois) — $23 — 86 proof / 43% ABV

• Bourgoin XO 'marée haute' (Fins Bois) — $27 — 86 proof / 43% ABV

• 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.

• Château de 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 de Montifaud VSOP (Petite Champagne) — $25 — 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 de Montifaud XO (Petite Champagne) — $39 — 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 XO 'Majestic' (Petite Champagne) — $93 — 80 proof / 40% ABV

• *Château de Montifaud — Millésime 1973 — $320 — 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 — 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 — 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 — 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 — 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

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

• 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 Royal — $75 — 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 — 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 VSOP (Château de Cognac) — $23 — 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.

• D'Ussé XO (Château de Cognac) — $65 — 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.

• Deau Napoléon — Kosher — $39 — 80 proof / 40% ABV

• Deau XO — Kosher — $61 — 80 proof / 40% ABV

• Delamain XO 'Pale & Dry' (15 to 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 — 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 — 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 — 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 — Vintage 1995 (40 Years, Bottle 85) — $152 — 41% ABV

• *Delamain — Vintage 1997 — $160 — 41% ABV

• 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.

• *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) — $39 — 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 2011' (Petite Champagne) — $28 — 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) — $24 — 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.

• Fanny Fougerat 'Cèdre Blanc' XO (Fins Bois) — $25 — 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.

• 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.

• Ferrand ‘1840 – Original Formula’ (Grande Champagne) — $23 — 90 proof / 45% ABV
Crafted for versatility and ideal in a cocktail by Master Blender Alexandre Gabriel and Spirit Historian David Wondrich, ‘1840’ is inspired by 19th-century Cognac style; 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.

• 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.

• Ferrand ‘Réserve – Double Cask’ (Grande Champagne) — $28 — 84.6 proof / 42.3% ABV
This ‘double cask’ expression showcases the Pedro Ximenes second maturation, which enhances the intense notes of rancio charentais. Rich nutty and spicy aromas with a rounding of stewed fruits is what you may identify on this beautiful Cognac.

• 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.

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

• *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 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 — 46.7% ABV

• *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 — 89.8 proof / 42.9% ABV

• Giboin — Napoléon Borderies — $25 — 80 proof / 40% ABV

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

One of the very best values out there! 100% Ugni blanc grape and a traditional approach to Cognac-making makes this VSOP one of the best of its category. Quite complex and already very elegant for a young Cognac.

• 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' 25 years (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 (Fine Champagne) — $29 — 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 Rouge (Fine Champagne) — $66 — 80 proof / 40% ABV
Floral aromas of rose petals, violet, and jasmine surprise in this 15-25 year aged Cognac. The palate expresses concentrated fig, orange jam, and baking spices with a finish of butterscotch, sweet tobacco, and leather.

• *Hennessy 'Paradis' — $432 — 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 'Master blender's selection' #5 — $36 — 80 proof / 40% ABV

• Hennessy XO 'The Original XO' — $104 — 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 'H by Hine' VSOP — $23 — 80 proof / 40% ABV

• Hine 'Rare' VSOP — $25 — 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 'Homage: 1984/1986/1987' (Fine Champagne) — $86 — 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.

• 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 chery, 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 'so élégantissime' XO, Vieille Grande Champagne — $55 — 82 proof / 41% ABV

• 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 Grosperrin #67 'Héritage' (Petite Champagne) — $175 — 81.4 proof / 40.7% ABV
From the 1967 vintage but not 'controlled and sanctioned' by the governmental agency, this very old Cognac was bottled in 2024, making it a 57 year old eau-de-vie!

• Jean Grosperrin #72 'Héritage' (Grande Champagne) — $136 — 82.2 proof / 41.1% ABV
From the 1972 vintage but not 'controlled and sanctioned' by the governmental agency, this very old yet delicate Cognac was mostly aged in a humid cellar and bottled in 2024, making it a 52 year old eau-de-vie!

• Jean Grosperrin 1991 (20 Years, Bois Ordinaires) — $45 — 113.4 proof / 56.7% ABV
This Cognac is a rarity from its place of origin alone: l'île d'Oléron! Once a fairly large area of production, it is now much smaller and is known for the maritime character of its eaux-de-vie. The unique terroir gives it a powerful and salty bite. This is bottle # 001 of only 357 liters released.

• Jean Grosperrin 1989 (20 Years, Borderies) — $47 — 89.2 proof / 44.6% ABV
This bottle comes from a very small, 9-liter small lot.

• Jean Grosperrin 1989 (33 years, Fins Bois) — $66 — 112 proof / 56% ABV
This very powerful Cognac was aged in a dry cellar for 33 years and has lost its alcoholic strength by evaporation only. This bottle comes from Lot #1137.

• Jean Grosperrin 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 Grosperrin'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-Luc Pasquet 'l'Organique 04' (Fine Champagne) — $23 — 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.

• Kelt VSOP 'Rare – Tour du Monde' (Grande Champagne) — $26 — 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) — $72 — 86 proof / 43% 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 Expedition 'Commodore' extremely rare — $42 — 86 proof / 43% ABV — #A7-3

• Kelt — Blenders Expedition 'Sauternes barrel finish — $26 — 92 proof / 46% ABV — #A7-3

• 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 — 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.

• *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 VSOP — $23 — Kosher — 80 proof / 40% ABV

• Louis Royer XO — $60 — Kosher — 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.

• *Louis Royer 32 years 1974-2006 single cask — $190 — 80 proof / 40% ABV
A one-off release in 2006 and limited to x bottles. Powerful and long with earthy notes of rancio along with stewed peaches and dried apricot.

• 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 XO 'Extra Fine' — $99 — 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.

• Monnet XO — $28 — 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.

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

• Normandin-Mercier ‘Prestige’ 15 years XO (Fine Champagne) — $55 — 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 Petite Champagne) — $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 Petite Champagne #33 — $40 — 90 proof / 45% ABV — #A8-5
Matured from new oak into older refill barrels, this Petite Champagne parcel benefits from the domain'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
This 5 year old Cognac opens with floral floral notes of 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. First matured in French oak casks, it is then transferred for several months into new Japanese oak barrels, which confer smoky and spicy undertones.

• *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.

• 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.

• *Ragnaud-Sabourin Domaine La Voûte 1973 35 year (Grande Champagne) — $239 — 43% ABV

• Ragnaud-Sabourin #20 ‘réserve spéciale’ (Grande Champagne) — $52 — 86 proof / 43% ABV

• Ragnaud-Sabourin ‘florilège’ (Grande Champagne) — $134 — 92 proof / 46% ABV

• 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 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 ‘Ovation’ (Lot N° 90) — $35 — 80 proof / 40% ABV

• Tesseron XO ‘Tradition’ — (Lot 76, Grande Champagne) — $58 — 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 ‘Perfection’ (Lot N° 53, Grande Champagne) — $135 — 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 VS — $23 — 80 proof / 40% ABV

• Tiffon VSOP — $25 — 80 proof / 40% ABV

• Tiffon Suprême — $27 — 80 proof / 40% ABV

• Tiffon XO — $29 — 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.

• Tiffon Extra — $107 — 80 proof / 40% ABV

• Through the Grapevine 'Merlet' Lot 84 (Borderies) — $66 — 100.4 proof / 50.2% ABV

• Through the Grapevine 'Francois Voyer Lot 89/92' (Grande Champagne) — $45 — 87 proof / 43.5% ABV

• Through the Grapevine 'Francois Voyer Lot N° 93' (Grande Champagne) — $45 — 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.

ARMAGNAC

• Armagnac Domaine Séailles 36 years — Ténarèze 1988-2024 — $40 — 92 proof / 46% ABV
Distilled in 1988, this is a single vintage Armagnac revealing prune, fig skin, tea leaf and a pronounced umami with edgy texture. A great expression of Armagnac for a lesser known terroir.

• *Château du Busca 'Brandy Library Spirit School Series' — 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 — 2000 24 Year 70% Folle Blanche and 30% Baco — $59 — 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 'Brandy Library Spirit School Series' — VSOP — Bas Armagnac — $29 — 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 (25 Years) Brandy Library Pick, Bottle No. 58 — $39 — 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 Graisse (Bottle 740/954) — $30 — 92.6 proof / 46.3% ABV
The grape used for this Armaganac, Graisse, 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 Millet XO Hors d'âge 15 years — Bas Armagnac — $28 — 84 proof / 42% ABV

• Château de Millet 2001 - 2021 20 years — Bas Armagnac — $33 — 84 proof / 42% ABV

• Château de Millet 200- 2021 20 years — Bas Armagnac — $35 — 84 proof / 42% ABV

• Château de Millet 1982 - 2021 39 years — Bas Armagnac — $90 — 84 proof / 42% ABV

• Château de Millet 1981 - 2021 39 years — Bas Armagnac — $96 — 84 proof / 42% 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 — 1989–2024 (34 Years) — $45 — 96.8 proof / 48.4% 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 — 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

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• Château de Ravignan — 1991–2024 (33 Years) — $77 — 81 proof / 40.5% ABV

• 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 Tucom (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 Tucom 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 Tucom (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 3/82) — $600/$1,200 — 83 proof / 41.5% 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.

• *Darroze — Luxe Gascon 1930 (67 Years, Carafe 7/26) — $700/$1,400 — 87.6 proof / 43.8% ABV

• 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 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.

• Laroche-Vacquié LRV Single Oak 22 years (Haut-Armagnac) — $129 — 111.4 proof / 55.7% ABV

• Larressingle VSOP — $23 — 80 proof / 40% ABV

• 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 — 2010 13 Years — $31 — 103 proof / 51.5% ABV

• Louis Dupuy — 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

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

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

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• 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

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• 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 17 years — ‘Caroni Angels’ — $45 — 97.6 proof / 48.8% 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 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 Cask #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.

• Julien Frémont — $32 — 86 proof / 43% ABV

• 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.

• Lelouvier — Fine — $23 — 80 proof / 40% ABV

• Lelouvier — Vieux — $25 — 84 proof / 42% ABV

• Lelouvier — Hors d'âge — $44 — 84 proof / 42% ABV

• Lelouvier — 1981 — $102 — 84 proof / 42% ABV

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 — Réserve — Domfrontais — $27 — 80 proof / 40% ABV

• Lemorton — Sélection — 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, Frémont, 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-François 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

• Michel Huard — 'Le Pertyer' Hors d'âge — $37 — 80 proof / 40% ABV

• Pierre Huet Signature VS Pays d'Auge — $23 — 80 proof / 40% 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!

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

• Cardenal Mendoza ‘Nebulis’ — Brandy de Jerez — unusually smoky — $25 — 80 proof / 40% ABV

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.

• Fernando de Castilla XO — Brandy de Jerez — Solera Gran Reserva — $23 — 76 proof / 38% ABV

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.

• Lustau Oloroso Sherry Casks — Brandy de Jerez — Solera Gran Reserva — $23 — 80 proof / 40% ABV

• 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.

• Fundador ‘Supremo’ — Brandy de Jerez — Solera Gran Reserva, 18 years Oloroso Sherry casks — $54 — 80 proof / 40% ABV
Part of the ‘Sherry Cask Collection’, this 18 year old was solely matured in oloroso butts.

• Torres ‘20 Hors d’âge’ — Spanish Brandy — $30 — 80 proof / 40% ABV

• Torres ‘Jaime I reserva de la familia’ — Spanish Brandy — $53 — 80 proof / 40% ABV

Maestro Sierra

• Maestro Sierra Solera Reserva — Spanish Brandy — $37 — 80 proof / 40% ABV

• Maestro Sierra Solera Gran Reserva — Spanish Brandy — $114 — 80 proof / 40% ABV

AMERICAN BRANDY

• Argonaut California Grape Brandy ‘Fat Thumb’ — $23 — 86 proof / 43% ABV

• Argonaut California Grape Brandy ‘Speculator’ — $23 — 86 proof / 43% ABV

• Argonaut California Grape Brandy ‘Saloon Strength’ — $23 — 91 proof / 45.5% ABV

• *Charbay — Brandy No. 83, 27 Years (Bottle 0659) — $145 — 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 — ‘California Alambic Brandy’ 7 years — $29 — 80 proof / 40% ABV

• Germain Robin — Brandy Small Blend No. 1 — $129 — 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 — 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 — 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 — 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.

• Germain Robin — Single Barrel Pinot noir 19 years — $90 — 82.8 proof / 41.4% ABV

• Germain Robin — Single Barrel Viognier 17 years — $82 — 83 proof / 41.5% ABV

• Germain Robin — Single Barrel Riesling 15 years — $82 — 82.8 proof / 41.4% ABV

• *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.

OTHER BRANDIES

• Vecchia — Romagna Italian Grape Brandy 'Tre Botti' — $23 — 81.6 proof / 40.8% ABV

• Vecchia — Romagna Italian Grape Brandy 'Trentecinque' — $121 — 80 proof / 40% ABV

• Marolo Grappa — Italian Brandy from Amarone grapes, barrel-aged — $30 — 84 proof / 42% ABV

• Montanaro 1964 — Italian 'aquavite di vino', barrel-aged — $34 — 80 proof / 40% ABV

• Montanaro 1972 — Italian 'aquavite di vino', barrel-aged — $28 — 80 proof / 40% ABV

• Metaxa — Greek Grape Brandy '12 Stars' — $23 — 80 proof / 40% ABV

• Metaxa — Greek Grape Brandy 'Grande Fine Collectors' Edition — $29 — 80 proof / 40% ABV

• Asbach Uralt —German Brandy 8 years — $23 — 80 proof / 40% ABV

• Asbach Spezialbrand — German Brandy 15 years — $32 — 80 proof / 40% ABV

• Machu Pisco La Diablada Pisco — Peruvian Brandy from Moscatel grape — $23 — 88 proof / 44% ABV

• Suyo Pisco — Peruvian Brandy from Quebranta grape — $23 — 86.6 proof / 43.3% ABV

• Singani Bolivian — Brandy from Muscat of Alexandria grape — $23 — 80 proof / 40% ABV

• Metté Poire Williams — Alsace, France — $37 — 84 proof / 42% ABV

• Metté Framboise Sauvage — Alsace, France — $37 — 90 proof / 45% ABV

• Jacoulot Marc de Bourgogne — 7 year from pinot noir grapes (Burgundy) — $23 — 90 proof / 45% ABV