



BRANDY & VERMOUTH

Wednesday 3 | June

WHAT IS A BRANDY?

- ‘Brandewijn’ / ‘Burnt wine’
- The name is apt as most brandies are made by applying heat, originally from open flames, to wine. The heat drives out and concentrates the alcohol naturally present in the wine.
- Early 16th Century:
- Brandy is distilled from fruits such as grape, apple, blackberry, apricot and so on. Based on the region and the fruit, brandy can be divided into several categories:
 - Cognac
 - Armagnac
 - American Brandies
 - Fruit Brandies

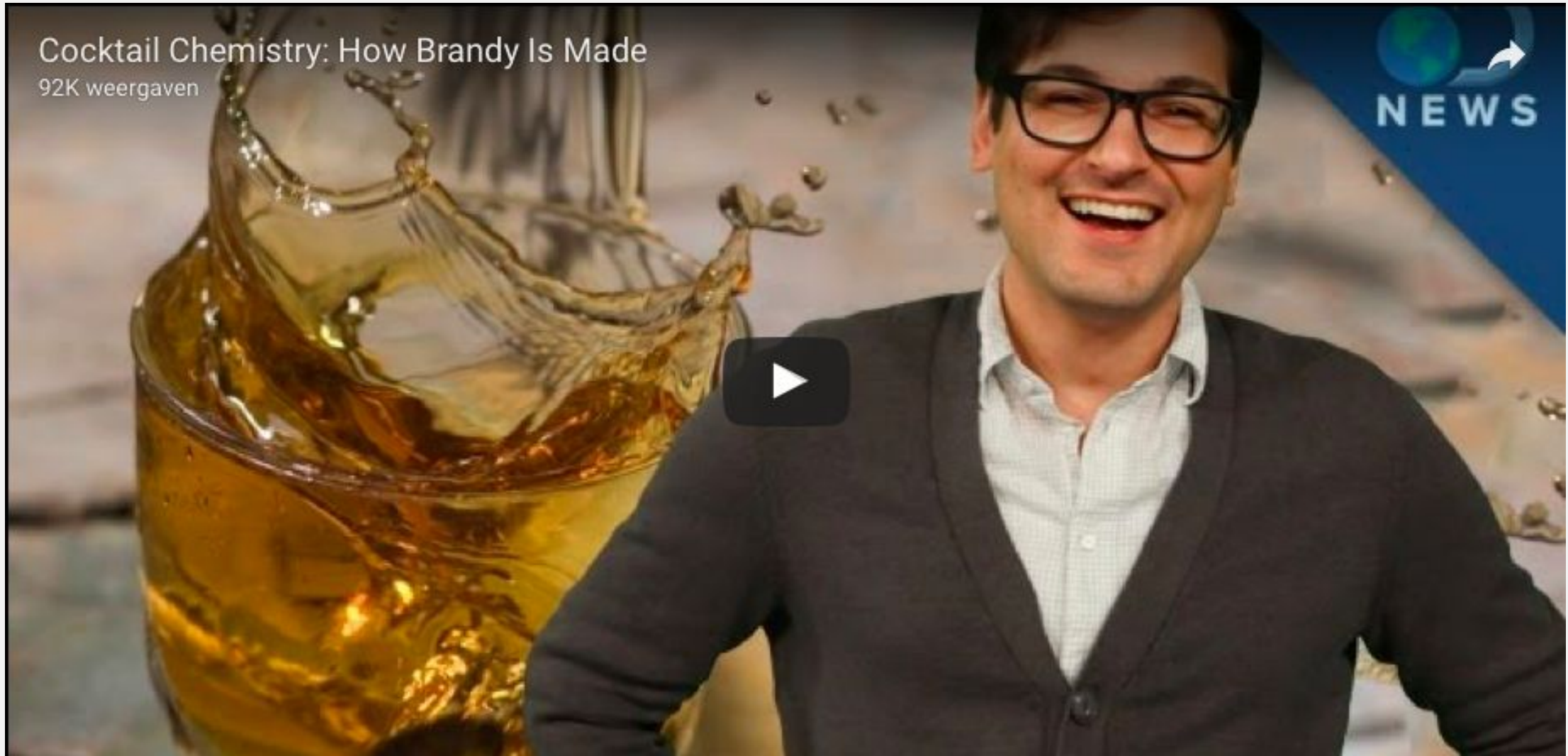


HISTORY OF BRANDY

- It is unknown when people discovered that food could be converted to alcohol through fermentation. It appears that the discovery of fermentation occurred simultaneously with the rise of the first civilizations, which may not be a coincidence.
- Europe: Apple & grape juice □ cider & wine
- Middle East: Grains (containing maltose) □ beer
- Asia: Horse milk (containing lactose) □ airag
- The raw materials used in brandy production are liquids that contain any form of sugar.
- Grapes, apples, blackberries, sugar cane, honey, milk, rice, wheat, corn, potatoes, and rye.



VIDEO: FRUIT BRANDY FROM CALIFORNIA



COGNAC

- Cognac is a variety of distilled brandy (alcoholic beverage) named after the town of Cognac in France
- Cognac was born during the 17th century, when the Cognacais began double distillation.



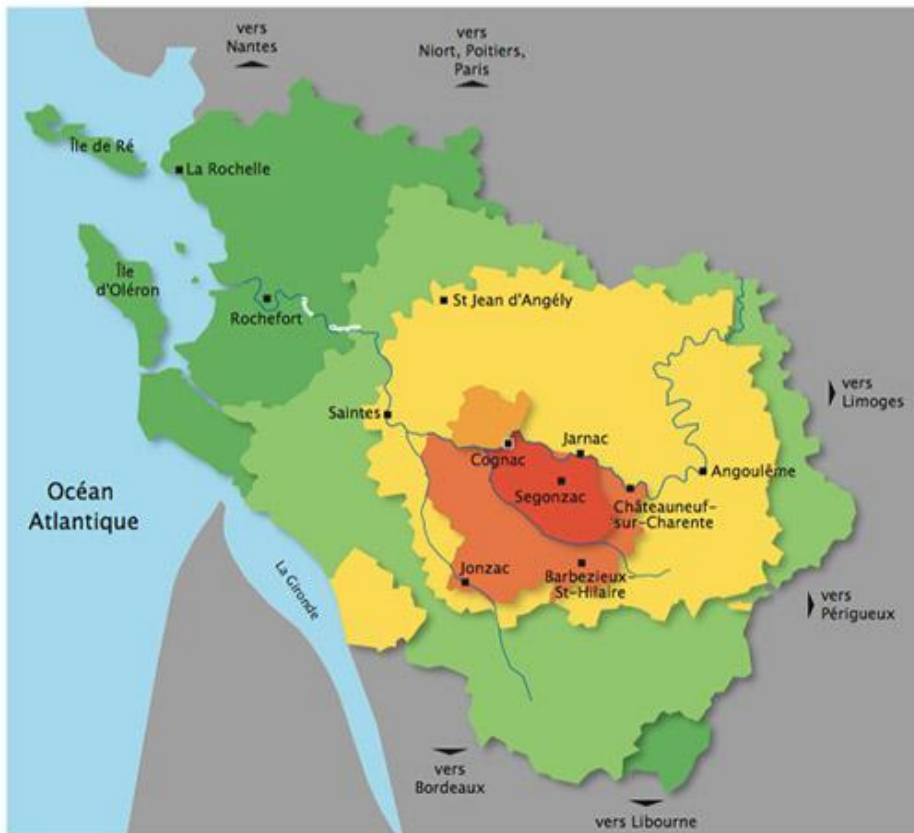
THE HISTORY OF COGNAC

- In the seventeenth century, the town of Cognac in the French region of Charante was an exporter of salt and wine.
- The Dutch & the English
- A vintner named Chevalier de la Croix-Marrons....
- In the eighteenth century...
 - Jean Martell, a French former smuggler, arrived in Cognac and built a distillery on the Charent River.
 - In 1765, James Hennessy, an Irishman who served in the French navy, also set up shop on the river as Hennessy Connelly and Company.
 - Far West & East
- The name "cognac" was not affixed to the distilled wine until about 1783. At about that time, the French government developed rules for labeling, classifying the cognac.

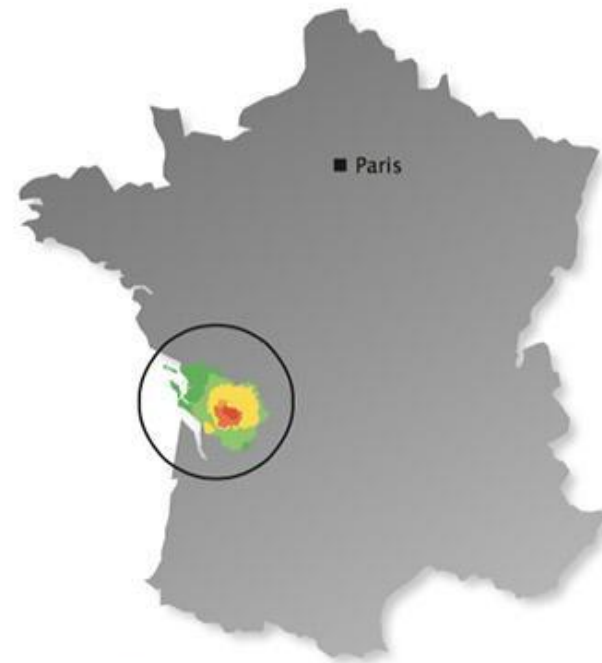


WHERE IS COGNAC?

The Delimited Region of COGNAC



- Cognac Grande Champagne
- Cognac Petite Champagne
- Cognac Borderies
- Cognac Fins Bois
- Cognac Bons Bois
- Cognac Bois Ordinaires



THE GRAPES

- The raw materials used in brandy / Cognac production are liquids that contain any form of sugar.
- Grapes that are used for Cognac are:
 - Colombard & Ugni Blanc (98%)
 - However, Blanche, Folle Juirancon, Monfis, and Sauvignon
- 1909, the Crus
 - Grande Champagne, most delicate & fragrant □ Chalky
 - Petite Champagne, are faster to mature and less subtle in taste □ Chalky
 - Borderies: Grapes grown here produce a rounder and softer taste
 - Fins Bois, Bons Bois, and Bois Ordinaires, are used primarily to flavor other brandies.



THE GRAPES



HARVEST, PRODUCTION, & DISTILLATION

- Ugni blanc gives us acidic wine that is low in alcohol – between 7.5 and 10.5%. So this is used to only create cognac, not to drink it.
- Aa quick harvest is required. After the harvest, grapes are pressed using nomadic presses. Nomadic presses burst the grapes preventing the seeds and the skins to go into the wine.
- Why using a Nomadic press?
- After the crush stainless steel vats are used. For the fermentation, yeast is added. As a result, the wine has a low alcohol content between 7.5 and 10.5%. And due to the regulations set up by the Bureau National Interprofessional du Cognac (BNIC), this wine has to be distilled before March 31st.

HARVEST, PRODUCTION, & DISTILLATION



- Distillation:
 - First: one-third from the original amount and measures about 30% alcohol by volume.
 - Second: It has been reduced by an additional one-third and is 70% alcohol by volume. This significant reduction in volume means that the distillation of cognac is a costly operation. It takes 9 liters of wine to make one liter of cognac.
 - Eau de Vie: is a clear, colorless fruit brandy that is produced by means of fermentation and double distillation. The fruit flavor is typically very light.
- Casking:
 - Newer casks for periods between one and two years. The amount of time is dependent on the level of tannin that is desired.
 - What is tannin?

CLASSIFICATION OF COGNAC

To give to abuyer a clear idea of the price, the ratio "Quality / Age classification" is officially developed:

*** or VS at least 2 years of endurance in a barrel(VS or V.S., very special)

VSOP is at least 4 years old of endurance in a barrel (VSOP or V.S.O.P., very special old pale)

XO is at least 6 years old of endurance in a barrel (XO or X.O., extremely old bzw. extra old).



STORY OF COGNAC





Bas-Armagnac
Delord
Récolte 1969
Produit de France 40% Vol

Bas-Armagnac
Delord
Récolte 1961
Produit de France 40% Vol

Bas-Armagnac
Delord
Récolte 1961
Produit de France 40% Vol

Bas-Armagnac
Delord
Récolte 1969
Produit de France 40% Vol

Bas-Armagnac
Delord
Récolte 1981
Produit de France 40% Vol

ARMAGNAC

REGION



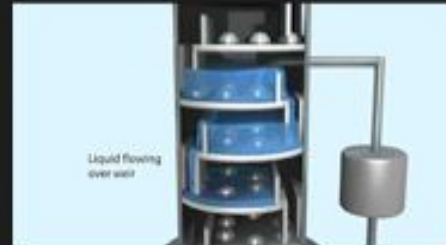
ARMAGNAC

- Grapes used: Ugni Blanc (55%), Folle blanche (5%) , Colombard (5%), and Baco Blanc (35%)
- Three regions:
 - Bas-Armagnac
 - Tenareze
 - Haut-Armagnac (1%)
- One Distillation Column still
- **Classification:**
- VS: 1 year
- VSOP: 4 years
- NAPOLEON: 6 years
- XO: 6 years
- Vintage: Single Harvest from the year on the label (minimum 10 years old)

DISTILLATION

The Armagnac Alambic - longer version (4 min) ©BNIArmagnac/www.armagnac.fr

1K weergaven



0:01 / 4:02



YouTube





VERMOUTH

WHAT IS VERMOUTH?

- Fortified wines:

- History

- Definition:

A fortified wine is a wine that is "fortified" with additional alcohol that's been added to the base wine during fermentation, bringing the average alcohol content up around 17-20%. Fortified wines can be made in either dry or sweet style (with the middle-ground of medium-sweet or medium-dry covered in virtually all types of fortified wine categories).

- Examples are:



WHAT IS VERMOUTH?

- Aperitif wines:
 - Latin word: 'aperire' □ to open
 - Definition:
 - is a light, most often dry, most often modestly alcoholic beverage meant to spark the appetite without overwhelming the senses. Drinks that go (mostly) by one name and almost always are concocted from secret herbal recipes.



VERMOUTH IS:

- “Vermouth is an aromatized wine that includes wine, botanicals, some sugar (or grape juice) and spirits—to *fortify the wine*. It is the use of botanicals which include herbs, spices, and bitter roots that make Vermouth unique.
- Vermouth was considered a spa beverage that was good for the health during centuries past due to several of its bitter ingredients”

VERMOUTH:

Fortified Wines
(non-aperitif wines)

Sherry
Port
Madeira
Marsala (some)
Pineau des Charentes

Fortified & Aromatized Wines
(aperitif wines)

Vermouth
Quinquina
Americano
Barolo Chinato
various vino amaros

Classes of beverage by alcohol/vol

Approx. Alcohol by Volume

Beverage

1-4%

preservative alcohol

3-10

beers, ciders and beer-related ferments

10-14

straight wine

13-24

fortified and aperitif wines

25-40

underproof spirits (some vodkas and styles of shōchū)

15-50

liqueurs

40-50

spirits

50+

high proof spirits

VERMOUTH

Inside The Glass: What is Vermouth?

311 weergaven



VERMOUTH WHO?

Vermouth Who? | Wine 101: Vermouth | Whitney A.

8K weergaven



0:00 / 4:10



YouTube



STYLES OF VERMOUTH

Sweet Vermouth: a sweet red vermouth

Dry Vermouth: a dry white vermouth

Blanc Vermouth: a sweet white vermouth

VERMOUTH 101

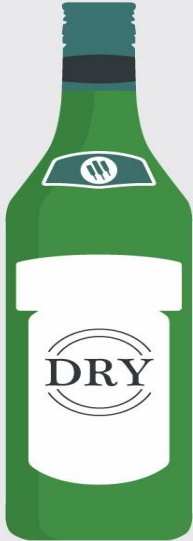
3 BASIC STYLES



SWEET (RED/ROSSO)

Rich, Spiced, Herbaceous and Pleasantly Sweet

- **Classic Drink:** Manhattan
- **Pairs well with:** Bourbon, Rye Whiskey, Scotch, Gin, Bitters and Sparkling Wine



DRY

Lean, Tart, Herbaceous, Floral and Dry

- **Classic Drink:** Dry Martini
- **Pairs well with:** Gin, Vodka, Campari, Aperol, Amaro, Chartreuse and Cynar



BLANC/BIANCO

Rich, Tart, Floral, Citrus and Pleasantly Sweet

- **Classic Drink:** with Soda
- **Pairs well with:** Gin, Vodka, Rye Whiskey, Bourbon, Shochu, and Sparkling Wine



