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# DIG INTO COGNAC: COGNAC & CHEESE WEBINAR

*February 8, 2022*



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SPIRIT DRINK  
WITH EUROPEAN  
GEOGRAPHICAL INDICATION



# HOSTS - ALLEN KATZ & TIA KEENAN



**Allen Katz** is one of the world's leading experts on distilled spirits and cocktails and one of the most well-regarded educators and presenters to both trade and consumers. He is also the co-founder of New York Distilling Company, an award-winning distillery based in Williamsburg, Brooklyn that produces *Dorothy Parker* – New York Gin, *Perry's Tot* – Navy-Strength Gin, *Mister Katz's* Rock & Rye and *Ragtime Rye*. For 15 years, he was the Director of Mixology & Spirits Education for Southern Glazer's Wine & Spirits of New York. He has worked with every Spirits Supplier at SGWS and has earned an impeccable reputation for leadership, intuiting business needs and advocating for brands, sales representatives and accounts.



**Tia Keenan** is a New York City-based writer, cook, and cheese specialist. She's worked on a broad range of creative, food-based projects, from concept development for Walt Disney and Bien Cuit Bakery, to restaurant and retail programs for Murray's Cheese. Tia's writing has appeared in the Wall Street Journal, New York Times, Bon Appetit, and Culture: The Word on Cheese. Her work with cheese has been featured in Food & Wine, The New Yorker, and The Food Network. Her books include *The Art of the Cheese Plate: Pairings, Recipes, Style, Attitude*, *Short Stack Chèvre*, and *Melt, Stretch, & Sizzle: The Art of Cooking Cheese*. Tia lives in Queens, NYC with her husband - sommelier Hristo Zisovski – and their son.





ABOUT COGNAC

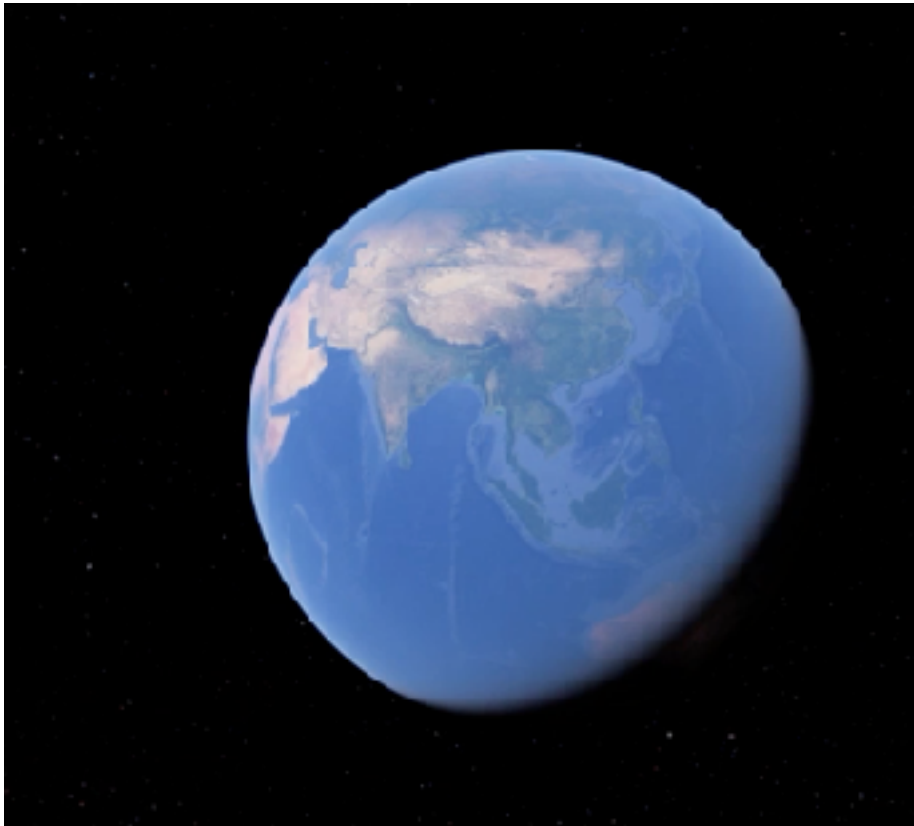
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**4<sup>th</sup>**

*Biggest French*  
**VINEYARD**  
*(area)*

*About*  
**80,500**  
hectares

**2<sup>nd</sup>**

*Biggest French*  
**WINE PRODUCER**

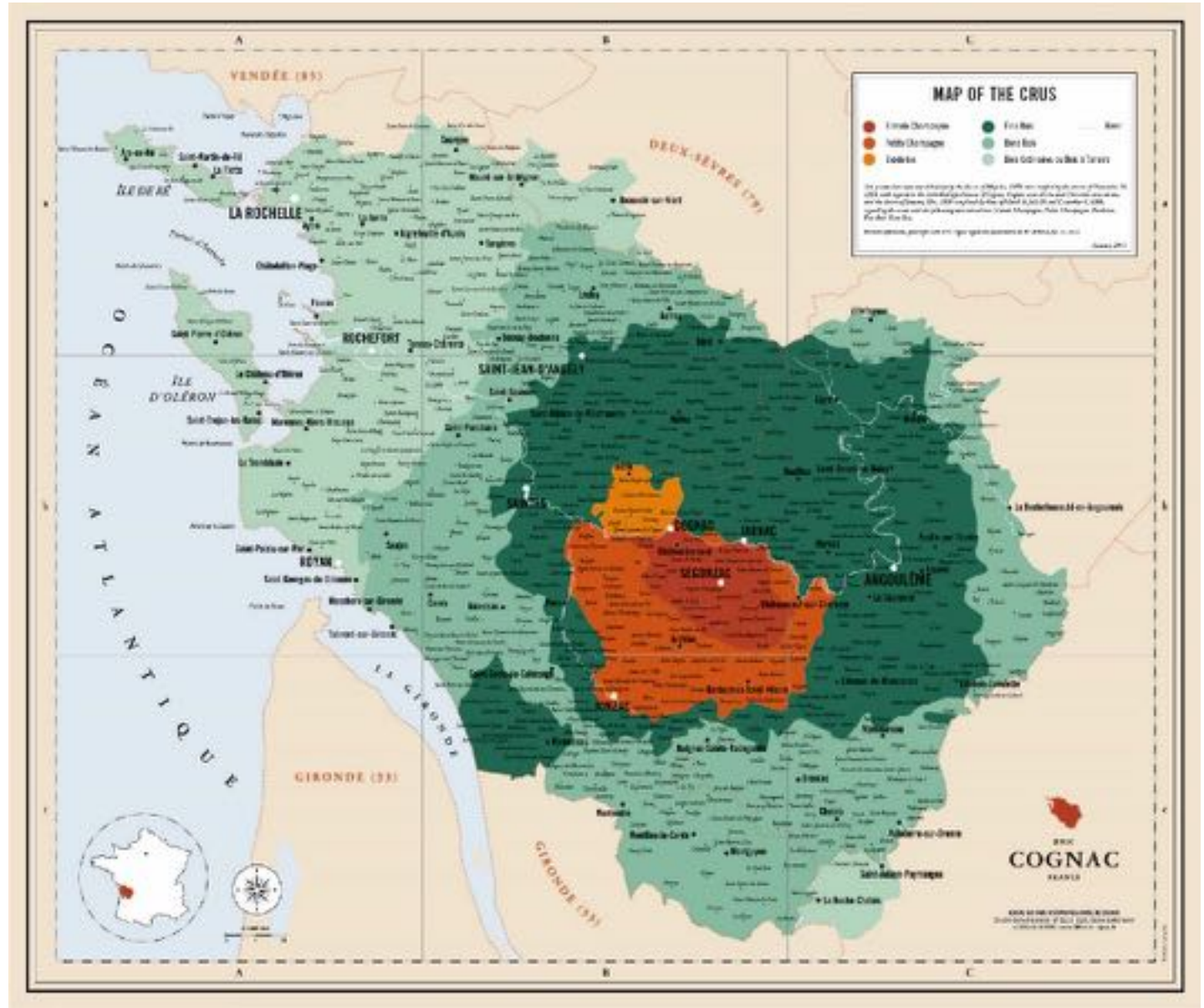
**10 %**  
*Of the*  
**FRENCH VINEYARD**  
*(area)*



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*More than*  
**266**  
**MERCHANTS**



*Cognac operators*  
*More than*  
**4,200**  
**WINEGROWERS**



*More than*  
**120**  
**PROFESSIONAL**  
**DISTILLERS**  
**1,175**  
**HOME**  
**DISTILLERS**



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**A UNIQUE  
“EAU-DE-VIE”,  
MADE FROM WINE...**



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*A unique wine spirit*

# CHARENTAISE DISTILLATION



## DOUBLE DISTILLATION

*Also called "à repasse"*



## A COPPER STILL

**9 LITERS OF WINE = 1 LITER OF COGNAC**  
*(72.4% ABV maximum)*

**3,000**  
**STILLS**

*in the whole Cognac appellation*



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*A unique "eau-de-vie", made from wine...*

## THE SOILS



### CLAY IN THE "PAYS BAS" DISTRICT

*In a low-lying area north of Cognac called the "Pays bas", the soils are very rich in clay (up to 60% clay).*



### CLAY & FLINT

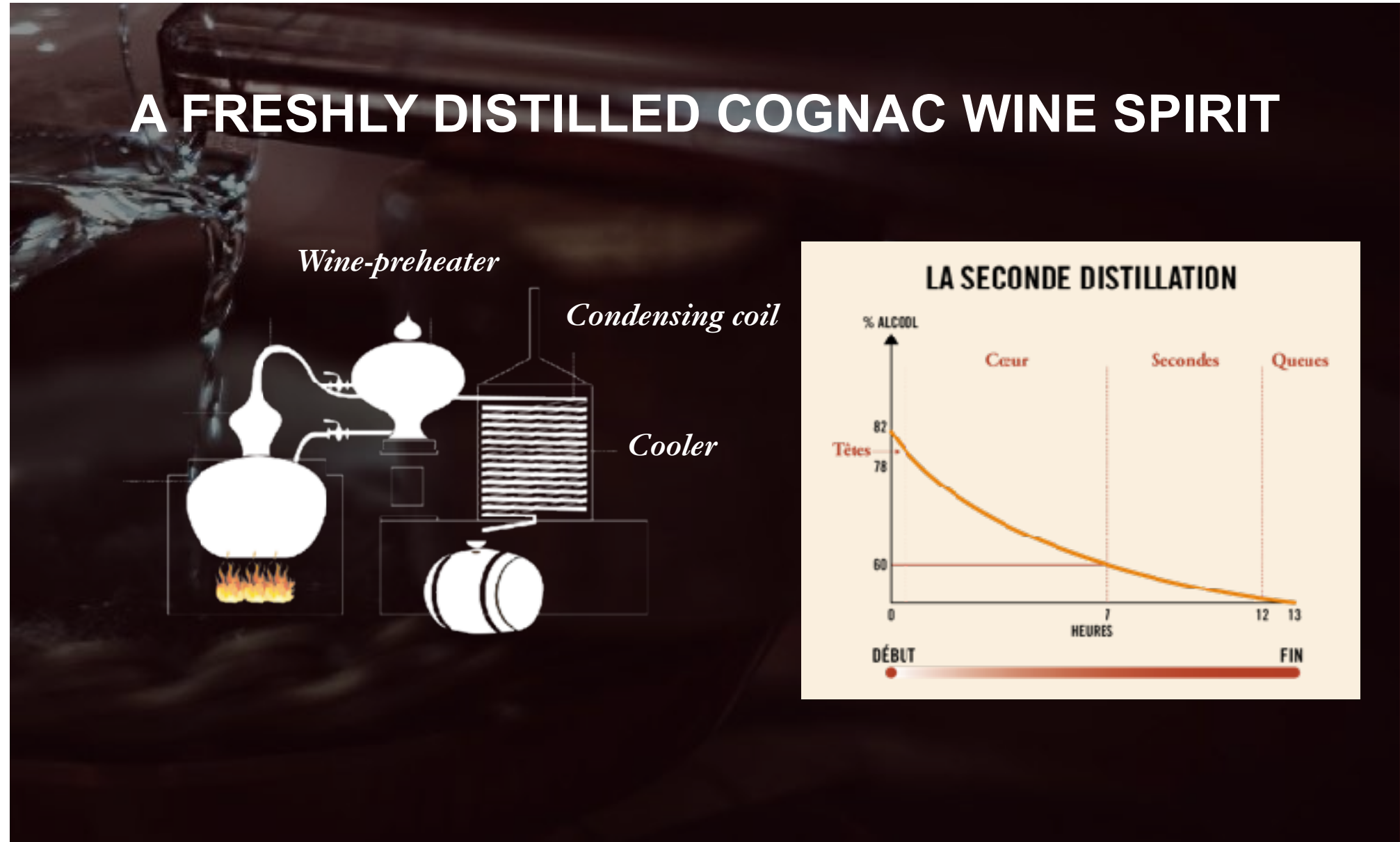
*Soils to the northwest of Cognac are composed mostly of clay and flint stones, resulting from the decarbonation of limestone.*



### SAND

*Sandy soils can be found in coastal areas, in certain valleys and in the entire southern portion of the vineyards. This sand was brought down from the Massif Central mountain range by erosion.*

# A FRESHLY DISTILLED COGNAC WINE SPIRIT





# AGEING & BLENDING



## OAK CASK

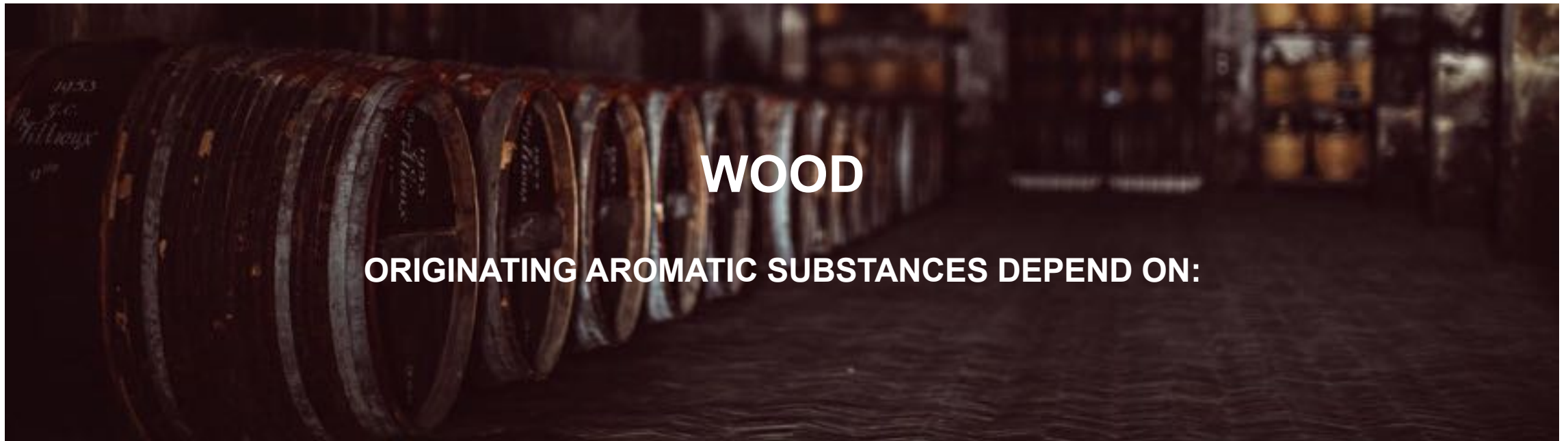
*A minimum aging of 2 years exclusively in oak cask.  
These casks cannot store another spirit before.*



## THE CELLAR MASTER

*A central role in a Cognac house*





# WOOD

ORIGINATING AROMATIC SUBSTANCES DEPEND ON:



GEOGRAPHICAL &  
BOTANICAL ORIGIN



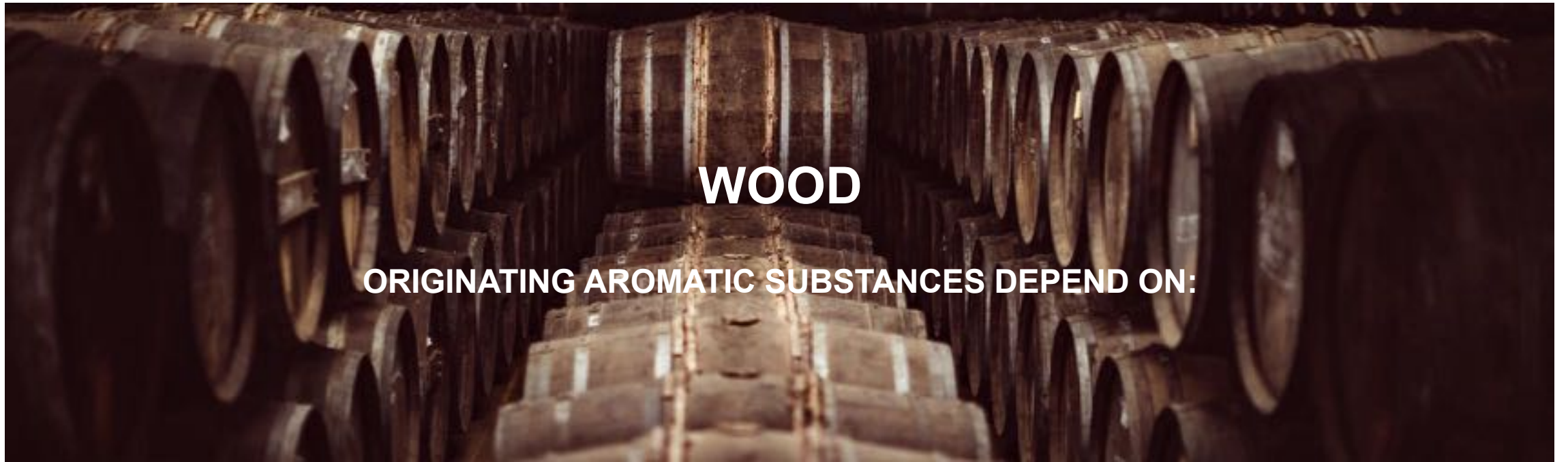
DRYING  
& MATURATION  
CONDITIONS

*From 24 to 36 months*



COOPERAGE  
TECHNIQUES





# WOOD

ORIGINATING AROMATIC SUBSTANCES DEPEND ON:



**VANILLINE**

*Vanilla*



**EUGENOL**

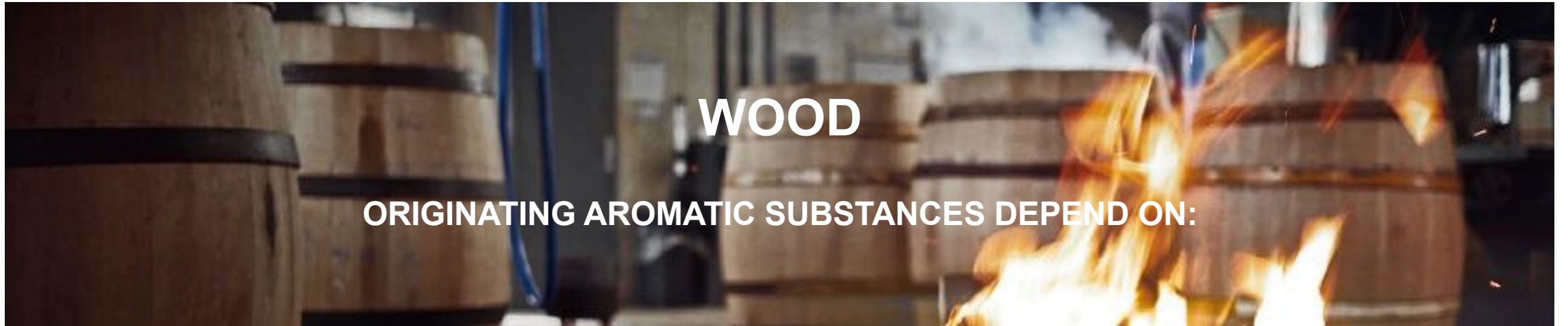
*Clove*



**OAK LACTONES  
& FURFURAL**

*Coconut*





# WOOD

ORIGINATING AROMATIC SUBSTANCES DEPEND ON:

## TOASTING = SUGAR CARAMELIZATION

*Light heat  
from*

**212F to 302F**



*Medium to long heat  
around*

**392F**



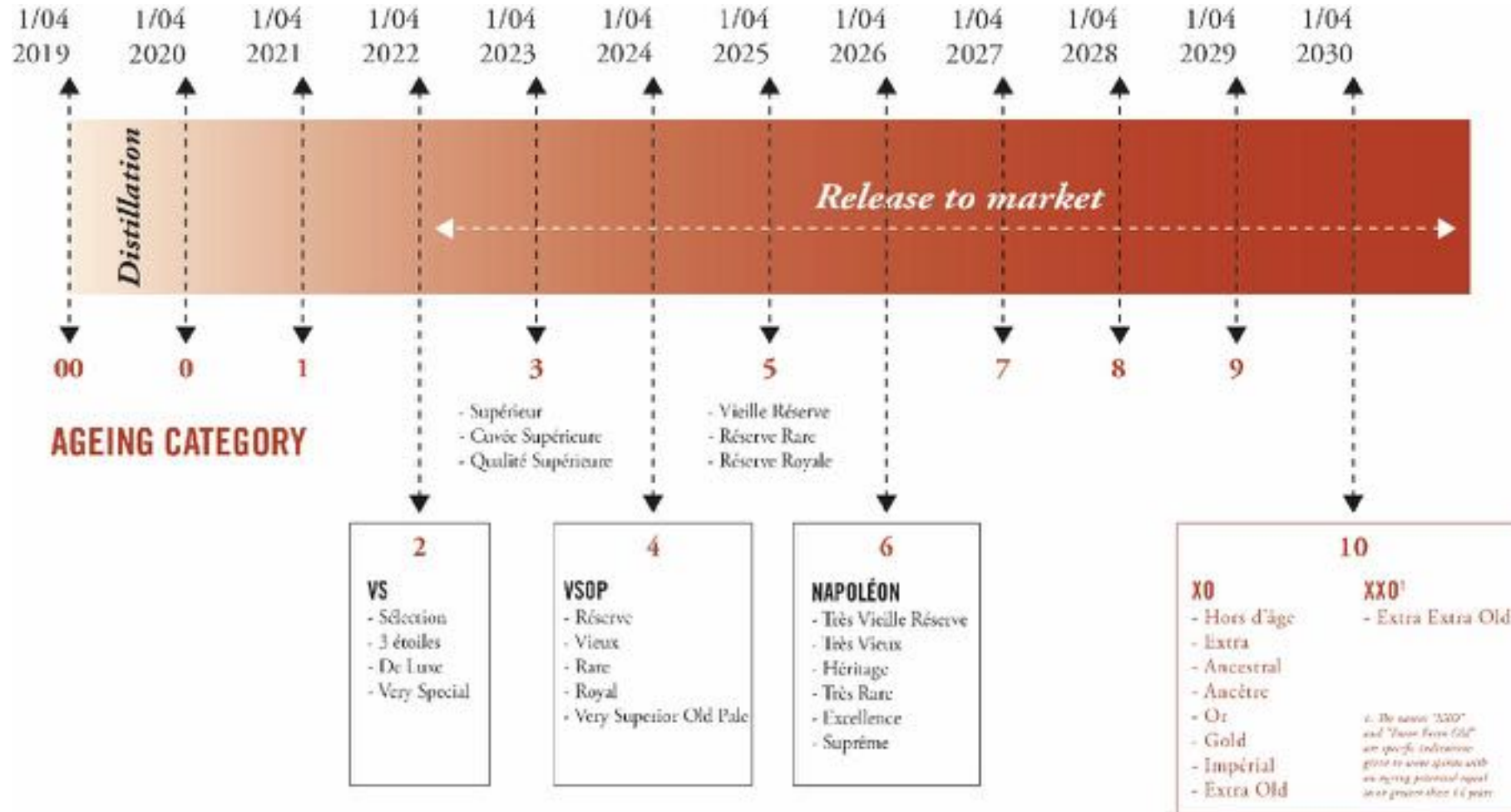
*high heat  
around*

**482F**





# COGNAC AGEING CATEGORIES





40

OLEFACTIVE ZONES  
IDENTIFIED

# PAIRINGS

Weight and texture are key when pairing cheese and Cognac. The intensity and variety of flavors found in the cheese and Cognac may vary, but the cheeses all share a textural foundation: they are dense and rich, coating the mouth with intense butterfat so that the Cognac will not only answer to the flavors in the cheese (and vice versa), but will find a powerful textural partner to keep our palates engaged in a reciprocal relationship between the two elements of the pairing.



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# COGNAC MEUKOW VS - BACHE-GABRIELSEN VS TRE KORS & NETTLE MEADOW FARM “KUNIK” (NY)

The Meukow House was founded in the 19th century. In 1850, Auguste- Christophe and Gustav Meukow, two brothers from Silesia, were sent to France by Tsar Alexander II of Russia with orders to secure the supply of Cognac for the Court and founded the A.C. MEUKOW & Co. House in 1862. In 1979, Meukow became part of Compagnie de Guyenne, a family- owned group founded in 1969 by Michel Coste. Today, Michel’s son Philippe Coste manages the business and is supported by his two sisters, Marie-Laure Brugerolle and Céline Viard.



Think of Kunik as butter with a rind and a worthy match for the youthful expressions of Bache-Gabrielson and Meukow V.S. Cognac. Made with goat’s milk and cow’s milk cream, Kunik is luxurious yet approachable, with a clean, creme fraiche-like finish with herbal and fresh fruit notes that compliment the smooth, youthful richness of the Cognac.

Bache-Gabrielsen is among the ten largest cognac companies in the world and one of the last family-owned houses. The Cognac house of Bache-Gabrielsen was founded by Thomas Bache-Gabrielsen from Holmestrand in 1905.

Several generations later the business is still owned and run by the Bache-Gabrielsen family. It is now being run by Thomas Bache-Gabrielsen’s great-grandson Hervé Bache-Gabrielsen, who recently took over the day-to-day management from his father, Christian Bache-Gabrielsen.



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# COURVOISIER VSOP & CELLARS AT JASPER HILL FARM “WILLOUGHBY” (VT)

Courvoisier Cognac is based on the banks of the Charente river in Jarnac. Courvoisier is one of the leading cognac houses in the world and continues to excel in the spirits category with its renowned blends, including V.S., V.S.O.P., X.O and L'Essence de Courvoisier. Courvoisier remains the only Cognac house to control the entire process from grape to glass.

Ease into the warm, tropical fruit tones of Courvoisier V.S.O.P. with Willoughby, a creamy washed-rind cow's milk cheese with yeasty, slightly funky finish. The briny, uber-unctuous character of Willoughby allow the nutty, musky notes of Courvoisier V.S.O.P. to take center stage.



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# MAISON FERRAND 10 GÉNÉRATIONS & SPRING BROOK FARM “TARENTAISE” (VT)

Maison Ferrand is one of the world's premier boutique producer of fine spirits. With a great respect for tradition and an unparalleled commitment to quality, Maison Ferrand produces venerable and sought-after Cognacs. The vines that give Ferrand Cognac its distinctive style are planted on the Angeac terroir in the heart of Grande Champagne, considered the Premier Cru de Cognac. Angeac-Champagne is part of what connoisseurs call the “Golden Triangle”, a highly reputed micro-terroir comprising the best parcels of Grande Champagne.



Nutty, caramel-like notes are the name of the game here. Tarentaise is made in the style of European “Alpine” cheeses, made from cow's milk cooked in large copper vats. The slow cooking creates toasted caramel flavors that buttress the hay, mountain wildflowers, roasted nuts, and gamey flavors in the cheese. Tarentaise is a worthy match for the smooth, warm-spiced complexity of Maison Ferrand 10 Générations V.S.O.P.



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# MAXIME TRIJOL GRAND CLASSIQUE XO & CELLARS AT JASPER HILL FARM “BAYLEY HAZEN BLUE” (VT)

The first Maxime Trijol still was installed in Saint-Martial-sur-Né in the Cognac heartland in 1859. Today, the house boasts twenty two 2,500-litre stills. Maxime Trijol is different in that the brand cultivates its own vines, as well as distilling and ageing Cognac. In this way, Maxime Trijol oversees all the steps in the Cognac production process: growing the grapes, distillation, ageing and bottling. This philosophy of a continuous quest for excellence has been handed down from generation to generation.



Bayley Hazen Blue is rich, fudgy and dense - it's closest European relative would be Stilton cheese. The richness of Bayley dances against the spicy aromas and rich tones of Maxime Trijol X.O., allowing the fullness of the Cognac to shine.



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# Merci

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**For more information, please contact:**

COGNAC USA  
TEUWEN COMMUNICATIONS

Stephanie Teuwen | Tiffany Hoang | MelRose Buckler  
cognacusa@teuwen.com

LE BUREAU NATIONAL INTERPROFESSIONNEL DU COGNAC

Laurine Caute  
International Communication and Social Media  
+33(0)5 45 35 60 59  
lcaute@bnic.fr