

ALCOHOLIC BEVERAGES

BRANDY

BRANDY

➤ Session Objectives-

- After completion one would be able to recall what is a brandy, how it is made and know about the world famous Cognac and Armagnac.

CONTENTS

- DEFINITION
- INTRODUCTION
- ETYMOLOGY
- HISTORY
- COGNAC
- ARMAGNAC
- BRANDS

DEFINITION

- Brandy is a potable spirit obtained from the distillation of wine or fermented mash of fruit which has suitably aged in wood.
- The brandies distilled from other fruits is called as 'Fruit Brandies'

INTRODUCTION

- It is normally consumed as an after-dinner drink
- Brandy made from wine is generally coloured in dark oak casks
- Pomace and fruit brandies are generally drunk un-aged
- Most brandy is 80 proof (40% alcohol)

ETYMOLOGY

- Brandy derives its name from the Dutch word 'brandewijn' meaning "burned wine" and is a liquor distilled from wine or other fermented fruit juices.

HISTORY

- Long before the 16th century, wine was a popular product for trading in European region
- Dutchman trader invented a way to ship more wine in the limited cargo space by removing water from the wine

HISTORY

- Then he could add the water back to the concentrated wine at the destination port in Holland
- They called it "bradwijn," meaning "burned wine," and later became "brandy."

COGNAC

- As the saying goes, all Cognac is Brandy, but all Brandy is not Cognac
- It is also called as delightful soul of wine and “eau de vie” meaning water of life and aged for at least two years

COGNAC

- Cognac can only originate from the town of Cognac, France, and its six surrounding viticulture areas
- The process of creating Cognac is extremely controlled, and it adheres to strict rules and regulations

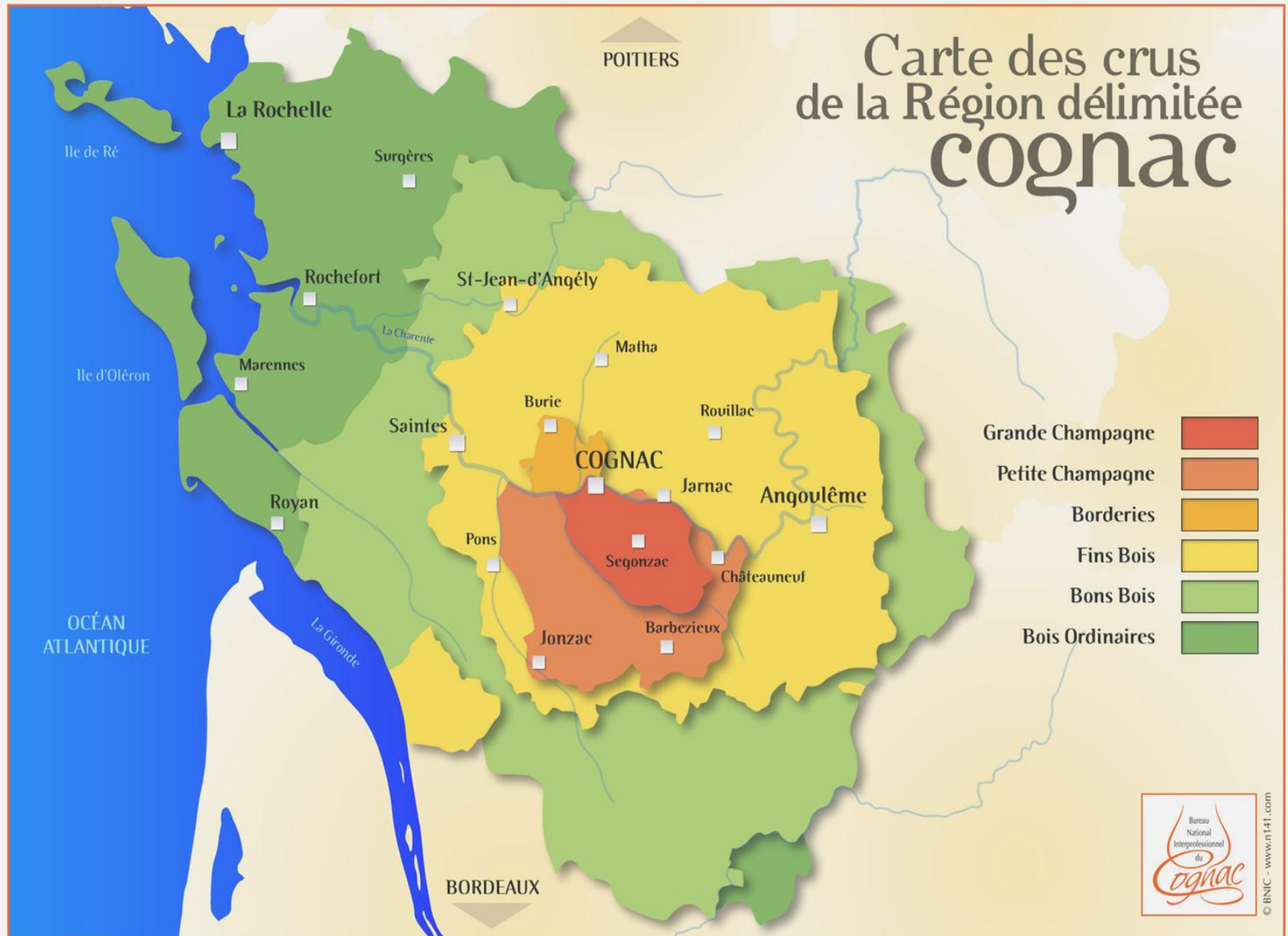
COGNAC PRODUCING REGIONS

- The cognac region has chalky soil, stony red-soiled plains and green valleys
- This zone is itself divided into different vintage regions which have each their own characteristics and are governed by AOC

COGNAC PRODUCING REGIONS

- a. The Grande Champagne
- b. The Petite Champagne
- c. The Borderies
- d. The Fins Bois or Fine Woods
- e. The Bons Bois and Bois Ordinaires

Cognac Producing Regions



The Three Cognac Grapes



UGNI BLANC



FOLLE BLANCHE



COLOMBARD

APPELLATION D'ORIGINE CONTRÔLÉE

- Appellation d'origine contrôlée (AOC), means "controlled designation of origin"
- It is the French certification granted to certain French geographical indications for wines, cheeses, butters, and other agricultural products

APPELLATION D'ORIGINE CONTRÔLÉE

- All under the auspices of the government bureau - Institut National des Appellations d'Origine(INAO)
- AOC products can be identified by a seal, which is printed on the label in wines, cognacs etc

MANUFACTURING PROCESS

GRAPES



FERMENTATION



DISTILLATION

MANUFACTURING PROCESS



FERMENTATION

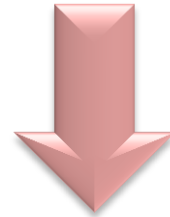


DISTILLATION

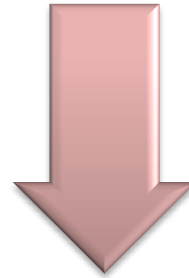


AGING

MANUFACTURING PROCESS



BLENDING



GRADING

MANUFACTURING

- It may be made only from a strict list of grape varieties, if it is to carry the name of one of the *crus* then it must be at least 90% Ugni Blanc, Folle Blanche and Colombard although 10% of the grapes used can be Folignan, Jurançon blanc
- The harvest takes place in early October, by this time, the grapes have ripened

MANUFACTURING

- After harvesting & screening the grapes are pressed in the traditional horizontal plate presses or pneumatic presses
- Fermentation is natural, by the yeast present on grapes during bloom (*Saccharomyces cerevisiae*) takes two to three weeks

MANUFACTURING

- Yeasts are allowed to convert the sugar into alcohol
- Because the wine is low in alcohol, about 7-8% ; about 10 gallons of wine is needed to produce one gallon of Cognac

MANUFACTURING

- Distilled by traditional pot still method that are traditionally shaped
- The first heating is called premiere chauffe
- The first distillate is called as the 'brouillis,' which contains an alcohol level of 28% to 32% volume

MANUFACTURING

- The 'brouillis' is returned back to the boiler for a second heating known as the 'la bonne chauffe.'
- It is during this second heating that the eau-de-vie, or the spirit, is finally extracted from the liquid

MANUFACTURING

- Here, the distiller performs a delicate process called 'cutting' by separating the 'heart' from the 'heads' and the 'tails.'
- The vapors that arrive first (the heads) have too high alcoholic content, and so they are cut off and separated from the rest of the liquid

MANUFACTURING

- The next batch of liquid is the 'heart,' or a colorless delicate, pure liquid with a 70% alcohol per volume
- The end vapour are called tails

MANUFACTURING

- The distilled wine must be aged before becoming Cognac, for at least two years
- This ageing takes place in 270 to 450 liter oak casks (barrels)

MANUFACTURING

- The natural level of humidity in the cellars is one of the main influencing factors on the ageing of the spirits due to its effect on evaporation

MANUFACTURING

- As the cognac interacts with the oak barrel and the air, it evaporates at the rate of about three percent each year, slowly losing both alcohol and water

MANUFACTURING

- Because the alcohol evaporates faster than the water, cognac reaches the target 40% alcohol by volume in about four or five decades
- Lesser grades can be produced much sooner by diluting the cognac with water

MANUFACTURING

- In order to develop all its qualities and also to reduce its alcohol content, Cognac must mature for many years in oaks casks
- During this ageing, Cognac loses between 3 and 4 % of its volume every year (Angels Share)

MANUFACTURING

- Since oak barrels stop contributing to flavor after four or five decades, cognac is then transferred to large glass carboys called *bonbonnes*, then stored for future blending
- The age of the cognac is calculated as that of the youngest eau-de-vie used in the blend

MANUFACTURING

- The blend is usually of different ages and (in the case of the larger and more commercial producers) from different local areas
- This blending, or *marriage*, of different eaux-de-vie is important to obtain a complexity of flavors absent from an eau-de-vie from a single distillery or vineyard

MANUFACTURING

- Each cognac house has a master taster (*maître de chai*), who is responsible for creating this delicate blend of spirits, so that the cognac produced by a company today will taste almost exactly the same as a cognac produced by that same company 50 years ago, or in 50 years time

GRADING OF COGNAC

- **A.C.**- two years old, aged in wood
- **V.S.**- "Very Special", three years in wood. It is often called "Three Star"
- **V.S.O.P.**- "Very Superior Old Pale" minimum aging is five years in wood. It is often called, "Five Star"

GRADING OF COGNAC

- **X.O.**- "Extra Old" minimum aging of six years. X.Os include Napoleon and Vieille Reserve.
- **Napoleon**- at least 4 years old, mostly much older than 4 years

GRADING OF COGNAC

- **Vintage-** It must be stored in the cask until the time it's bottled with the label showing the vintage date on
- **Hors D'age-** It means too old to determine the age

SERVICE OF COGNAC

- Preferably Cognac should be served at room temperature around 70F in a fine snifter

SERVICE OF COGNAC

- Brandy snifter allows to hold the stem without warming the glass and evaporating the brandy

SERVICE OF COGNAC

- Brandies are enjoyed after dinner with desserts such as chocolate or apple desserts

COGNAC BRANDS

- Courvoisier
- Gabriel & Andreu
- Hennessy
- Hine Vintage Cognacs
- Martell
- Rémy Martin
- Napoleon

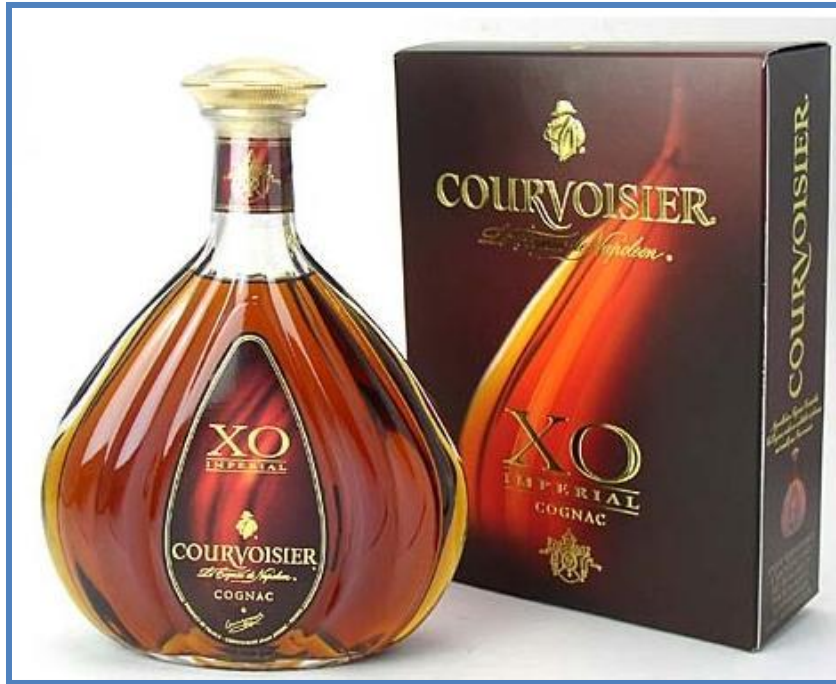
BRANDS OF COGNAC



BRANDS OF COGNAC



BRANDS OF COGNAC



ARMAGNAC

- Armagnac is a grape brandy from the Gascony region of Southwestern France
- Armagnac is very different with regards to its grapes, terroir, distillation, élevage, blending, aromas, tastes and textures

ARMAGNAC

- Armagnac is distilled from wine using Grapes such as Folle Blanche, Ugni Blanc, Colombard and Baco 22A
- These grapes ultimately give different aromas and flavors, they offer different weights and textures on the palate

HISTORY

- Armagnac is the oldest brandy distilled in France, and in the past was consumed for its therapeutic benefits
- In the 14th century, Prior Vital Du Four, a Cardinal, claimed it had 40 virtues

REGION

- The Armagnac region lies between the Adour and Garonne rivers in the foothills of the Pyrenees
- The region was granted AOC status in 1936

REGION

- The May 25, 1909 Falliere's decree describes the three districts:
- *Bas-Armagnac*
- *Armagnac-Ténarèze*
- *Haut-Armagnac*
- Each of these areas is controlled by separate appellation regulations

MANUFACTURING

- Armagnac is traditionally distilled once, which results initially in a less polished spirit than Cognac
- However, long aging in oak barrels (black oak of Gascony) softens the taste and causes the development of more complex flavors and a brown color

MANUFACTURING

- Aging in the barrel removes a part of the alcohol and water by evaporation (known as *part des anges*—"angels' tribute" or "angels' share") and allows more complex aromatic compounds to appear by oxidation, which further improves the flavor, usually done for three years

MANUFACTURING

- When the alcohol reaches 40%, the Armagnac can be transferred to large glass bottles (called "Dame Jeanne") for storage
- From then on, the Armagnac does not age or develop further and can be bottled for sale from the next year on

GRADING / CLASSIFICATION

- Armagnac is sold under several different classifications, mostly referring to the age of the constituent brandies
- When brandies of different ages have been blended, the age on the bottle refers to the youngest component.

GRADING / CLASSIFICATION

- A three star, or "VS," Armagnac is a mix of several Armagnacs that have seen at least two years of aging in wood
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GRADING / CLASSIFICATION

- For the VSOP, the aging is at least five years
- For XO, at least six.
- *Hors d'âge* means the youngest component in the blend is at least ten years old

GRADING / CLASSIFICATION

- Older and better Armagnacs are often sold as vintages, with the bottles containing Armagnac from a single year, the year being noted on the bottle

BRAND NAMES

- Janneau
- Marquis de Montesquieu
- Sempe
- Malliac
- Clavers

Brands of Armagnac



Brands of Armagnac



COMPARISION

ARMAGNAC

- Armagnac is made of grape varieties ex-Ugni Blanc and Folle Blanche
- Uses continuous distillation and the brandy has an alcoholic content of 54 to 60 % ABV

COGNAC

- Cognac is made largely from the Ugni Blanc grapes
- Cognac is made using double distillation in a pot still

COMPARISION

ARMAGNAC

- More fragrant called 'the dancing fire'.
- Armagnac is Aged in a French oak cask known as an une pièce
- Armagnac is often aged over 10 years (more than cognac)

COGNAC

- Less fragrant
- Cognac is aged mainly in French oak casks from Limousin
- Goal is to standardize releases

GRAPPA

- Grappa is a fragrant grape-based Pomace brandy of between 35% and 60% alcohol by volume), of Italian origin

GRAPPA

- Literally "grape stalk", most grappa is made by distilling Pomace, grape residue (mainly the skins, but also stems and seeds) left over from winemaking after pressing

GRAPPA

- It was originally made to prevent waste by using leftovers at the end of the wine season
- In Italy, grappa is primarily served as a "digestivo" or after-dinner drinks

GRAPPA

- Grappa may also be added to espresso coffee to create a caffè corretto meaning corrected coffee.

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THANK YOU

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