

COGNAC



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RÉMY MARTIN - LOUIS XIII - 40%

50ML - £310
25ML - £155
15ML - £100



LOUIS XIII

Remy Martin



RÉMY MARTIN LOUIS XIII USES ONLY GRAPES FROM THE GRANDE CHAMPAGNE REGION WHICH GUARANTEES ITS UNIQUE, EXCLUSIVE QUALITY. THE BLEND CONSISTS OF EAUX-DE-VIE, AGED BETWEEN 40 AND 100 YEARS OLD, THEN IT IS AGED IN TIERÇONS, BARRELS THAT ARE MADE FROM THE SUPERIOR OAK TREES GROWN IN THE LIMOUSIN FORESTS OF SOUTHWEST FRANCE, IN CELLARS SET APART FOR IT ALONE. THERE REALLY IS NO OTHER SPIRIT WITH THE SAME SENSE OF HISTORY OR HERITAGE.



RÉMY MARTIN XO - 40%

£36
STARTING WITH PLUM, MATURE FIG AND CANDIED ORANGE TO SPICY NOTES WITH A HINT OF CINNAMON AND FRESHLY CRUSHED HAZELNUTS, FINISHING ON GOURMET NOTES OF ROASTED COCOA BEANS, HONEY AND GINGER.

HINE ANTIQUE XO ELITE DECANTER - 40%

£31
A NEW ADDITION TO THE HINE RANGE, THE CLASSIC ANTIQUE IS NOW "PREMIER CRU". BEFORE IT WAS A FINE CHAMPAGNE (A BLEND OF COGNACS FROM BOTH THE GRANDE AND PETITE CHAMPAGNE REGIONS) NOW IT IS JUST PRODUCED USING GRAPES FROM THE GRANDE CHAMPAGNE REGION - THE TOP REGION FOR COGNAC. THE NEW EDITION IS A BLEND OF OVER 40 DIFFERENT COGNACS, AGED FOR OVER A DECADE.

MAXIME TRIJOL XO - 40%

£28.5
THIS GRANDE CHAMPAGNE COGNAC INCLUDES COGNACS UP TO 40 YEARS OLD. A RICH NOSE OF ANISE AND SWEET SPICES GIVES WAY TO A FULL, SMOOTH PALATE AND A LONG, SOFT FINISH.

LEYRAT XO ELITE DECANTER - 40%

£25
A BLEND OF 20 OR SO COGNACS THAT ARE AGED FOR DIFFERENT LENGTHS IN DIFFERENT WAREHOUSES. THIS PROCESS RESULTS IN A BROAD, SMOOTH PALATE THAT DOESN'T COMPROMISE THE HOUSE STYLE OF DRIED FRUITS.

RÉMY MARTIN 1738 ACCORD ROYAL - 40%

£14
A TRULY DISTINCTIVE COGNAC; PARTICULARLY SMOOTH WITH A BLEND OF UNIQUELY OAKY EAUX-DE-VIE. GENEROUS NOTES OF PLUM AND FIG JAM ROUNDED OUT WITH INTENSE OAKY NOTES OF TOFFEE AND TOASTED BREAD.

PIERRE FERRAND 1840 ORIGINAL FORMULA - 45%

£13
THIS IS A VS COGNAC FROM PIERRE FERRAND, MADE TO AN ORIGINAL RECIPE FROM 1840. IT IS A PREMIER CRU BRANDY, MADE FROM GRAPES GROWN IN THE GRANDE CHAMPAGNE REGION OF COGNAC. THE RESULT WAS AWARDED 94 POINTS AT THE ULTIMATE SPIRIT CHALLENGE 2012.

COURVOISIER VSOP - 40%

£13
COURVOISIER V.S.O.P. COGNAC IS A SKILLFULLY CRAFTED BLEND OF SEVERAL CRUS WITH A PERFECT BALANCE BETWEEN THE FLORAL AND FRUITY FINS BOIS AND HARMONIOUS GRANDE AND PETITE CHAMPAGNES, EACH AT THE PEAK OF THEIR AROMATIC POTENTIAL.



LEYRAT VSOP - 40%

£13
LEYRAT COGNACS ARE DISTILLED IN A SMALL (2500LTR) POT STILL AND TRIPLE-AGED, FIRST IN NEW OAK FOR 6-12 MONTHS TO REFINE THE YOUNG SPIRIT, THEN IN CASKS 4-12 YEARS OF AGE AND FINALLY IN OLDER "EXHAUSTED CASKS" SO THE SPIRIT AGES WITHOUT ABSORBING TOO MUCH TANNIN AND SPICES.

HINE RARE VSOP - 40%

£12.5
HINE RARE VSOP COGNAC IS CRAFTED USING A BLEND OF EAUX-DE-VIE FROM THE GRANDE AND PETITE CHAMPAGNE REGIONS. AROUND 20 DIFFERENT EAUX-DE-VIE MAKE THEIR WAY INTO THIS EXPRESSION, RESULTING IN A FLAVOUR PROFILE THAT BOASTS WAVES OF FLORAL BREEZE, FRESH FRUIT AND WARMING WOODY SPICES.

RÉMY MARTIN VSOP - 40%

£12.5
RÉMY MARTIN V.S.O.P IS A WELL-BALANCED AND MULTI-LAYERED COGNAC WITH NOTES OF VANILLA, STONE FRUIT AND LICORICE.

H BY HINE VSOP - 40%

£12.5
H IS A BLEND OF AROUND OVER A DOZEN GRANDE AND PETITE CHAMPAGNE EAUX-DE-VIE WITH THE YOUNGEST IN THE BLEND BEING AGED FOR AT LEAST 4 YEARS.

HENNESSY VS - 40%

£11.5
FORTY DIFFERENT EAUX-DE-VIE GOING INTO THE BLEND WHICH ALLOWS FOR A SUBTLE SWEETNESS TO ARISE WHICH IS SHORTLY TAKEN OVER BY A MORE EARTHY WOOD AND NUT FLAVOUR BEFORE FINISHING OFF WITH A VANILLA AND FLORAL INFUSION.

COURVOISIER VS - 40%

£11.5
COURVOISIER PROUDLY BOAST THEIR COGNAC AS THAT OF NAPOLEON. IT ALL STARTED WHEN NAPOLEON TOOK HUNDREDS OF BOTTLES OF COURVOISIER COGNAC FOR HIS YEARS OF EXILE.