

# JP. CHENET

FRANCE

## JP. Chenet RÉSERVE IMPÉRIALE: the Art of Brandy

The expression of our family expertise, which began with Joseph's father, René Helfrich, the first exporter of French brandy.

Type FRENCH BRANDY « RÉSERVE IMPÉRIALE »  
Ageing 2 years

### Origin France

For our French Brandies, harvests come from different regions of France: mainly Champagne, Cognac and South of France.

Our French Brandies are made from white varieties such as Colombard, Ugni-Blanc or Chardonnay.

### Elaboration France

1. **Wine making:** harvesting, pressing, then fermentation during 3 weeks. White wine with strong acidity and low alcohol (9% vol) is required to lead further a good distillation.
2. **Distillation:** when boiling in a pot still, the alcoholic vapors, water and numerous aromatic compounds rise upward and are collected in a condenser where they become liquid again. The distillation process is carried out **twice**.
3. **Ageing:** we lead the ageing process in the North-East of France at Petersbach village. Brandies are patiently aged in small oak barrels of 500 liters or in bigger oak tanks.

During this process, there is a 2% loss of volume per year, due to evaporation. We call it « La part des anges » (« Angels' share »...)

4. **Blending:** Like a Cognac, different Brandies from various casks are tasted and blended together by the oenologist and cellar master team, until the final result.

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### Tasting

#### Colour

A strong, deep amber colour.

#### Style

Intense and warm, notes of dried fruit and nuts, enlivened with spices (vanilla, cinnamon, nutmeg), a velvety palate and a very good length.

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### Suggestion

Neat or on the rocks, according to personal taste, a perfect after-dinner drink...

Serve at 20°C.

