

JP. CHENET

FRANCE

JP. Chenet GRANDE NOBLESSE: Noble origins...

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

Type FRENCH BRANDY « XO GRANDE NOBLESSE »
Ageing 1 year

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 varietals 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.

Tasting

Colour

A beautiful golden amber colour.

Style

Complex, warm, subtly woody flavours with a very smooth palate.

Suggestion

For an aperitif, to drink neat, on the rocks, or in your favourite cocktail.

Serve at 20°C.

